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TAIT'S

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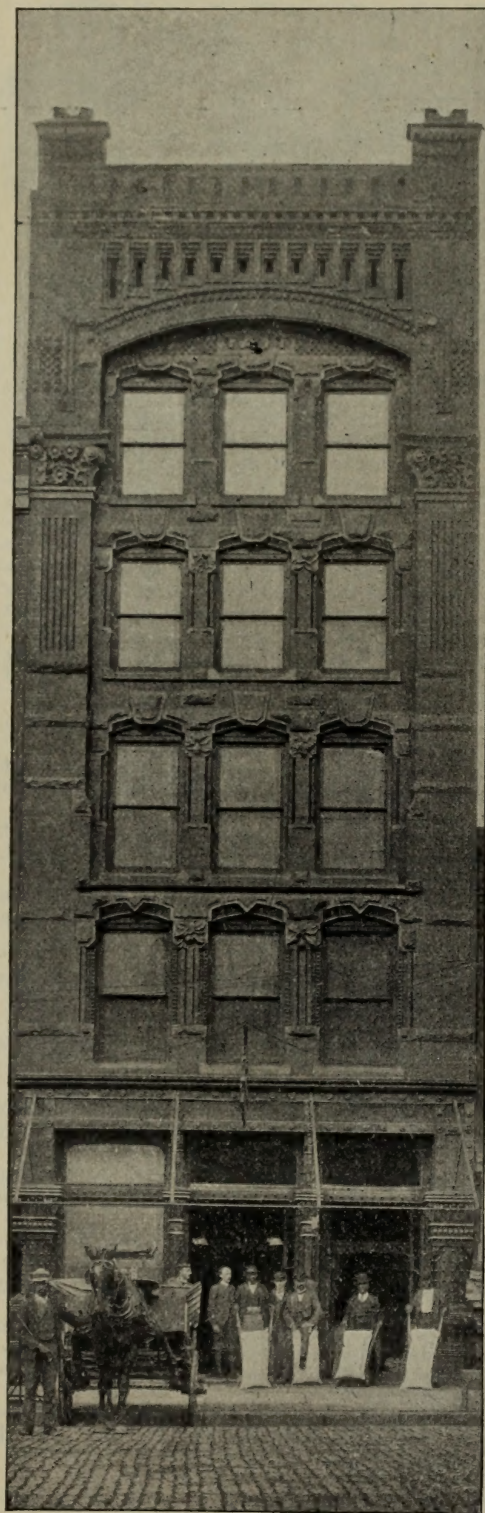
Thoroughbred Seeds

1905

GEORGE TAIT & SONS.
NORFOLK, VA.



Tait's Black Valentine Bean.
The hardiest and earliest bean ever introduced.



GEORGE
TAIT & SONS.
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of

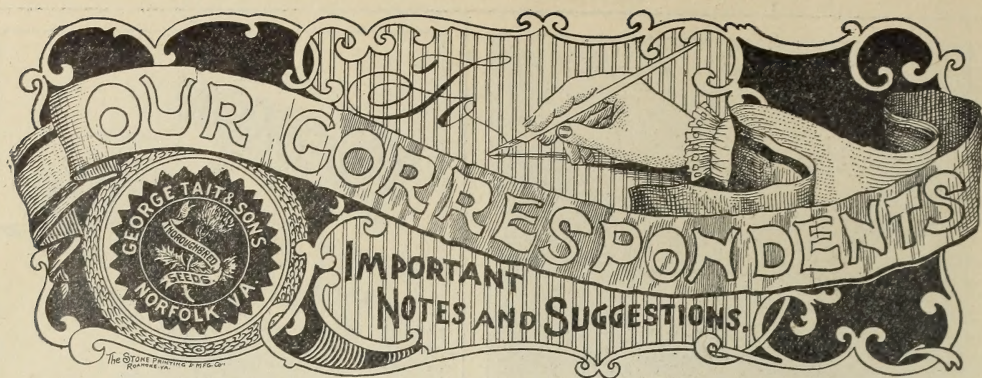
FIELD
AND GARDEN

SEEDS

THIRTY-SIXTH EDITION.

1905

WAREHOUSE
No. 78 Commercial place,
NORFOLK, VA.



WE trust this catalogue will interest all Southern gardeners, but it should appeal with especial force to those who, by exasperating experience, have learned that the superlatives so lavishly used in seed catalogues are not always properly employed. Our little book tells the simple truth, and while aiming primarily to promote the sale of our seeds, it is not less concerned with maintaining our reputation for sincerity. Common sense should make it clear to every one that if there are fifty types of a certain vegetable, each cannot be "positively the best," and the following pages are a consistent protest against that kind of description. We trust the

absence of display type and misleading illustrations will emphasize our desire to appeal to our readers' intelligence. Our catalogue tells just what is said across our counters, and thus every gardener, no matter how far he may live from Norfolk, stands in the matter of information concerning seed on the same footing as the truckers of the great market gardening section surrounding this city. With 30,000 miles of railroad and numerous steamship lines leading from Norfolk, we are very advantageously situated for reaching any part of the country, and we offer great inducements to distant customers.

We Pay the Postage upon all vegetable and flower seeds at catalogue prices, but our customers must note the prices of peas, beans, corn and onion sets when sent by mail.

We Pay Express Charges upon all vegetable and flower seed orders for which cash is sent at prices in descriptive list, but our customers must note the prices of peas, beans, corn and onion sets when sent by express.

Do Not Fear Delay, should you be unable to order before the busy season. Orders are almost invariably forwarded on day of receipt, unless held for arrival of the new crop of seed, and customers may rely upon immediate attention at all times.

We Guarantee the Safe Arrival of every package we send by mail or express. If a package fails to arrive within a reasonable time, we should be informed, the date of order being given. Seeds sent by freight are at the risk of the purchaser.

No Drayage is Charged for delivering to railroads or steamers.

The Convenient Order Sheet which is furnished with the catalogue should always be used, and we will take pleasure in supplying duplicates whenever requested.

The Name and Address of the correspondent cannot be too plainly written. We are constantly receiving orders the signatures to which are positively illegible, and the name is sometimes altogether omitted.

References are Requested from those unknown to us unless cash accompanies the order.

Small Orders are Welcome, if only for a ten-cent package, but those for less than a dollar must be accompanied with cash for the full amount, it being impossible to burden our books with such accounts.

Remittances May be Made by Postoffice Money Order, Registered Letter, Draft, or Express. Stamps can readily be utilized by us, and we accept all denominations in payment of small bills.

C. O. D. Shipments will not be made unless the purchaser sends cash for one-fourth the value of the order as a guarantee of good faith. We cannot deviate from this rule, and requests for such shipments without cash enough to protect us against loss will merely delay filling of the order.

We Make Prompt Correction whenever notified of mistakes, although such rarely occur in our perfectly systematized business. It is our desire to be informed of anything unsatisfactory to the purchaser. A word of explanation will often prevent misunderstandings. Never return seeds before communicating with us.

We Answer Questions Cheerfully about anything connected with seeds, and are always pleased to help our customers whenever we can. We particularly request, however, that all such questions be written on a separate sheet of paper.

GEORGE TAIT & SONS,

Norfolk, Va., January 1st, 1905.

P. O. Box 456.



SUCCESS in gardening is, to a considerable degree, dependent upon the eligibility of the location, it is worth while to select carefully the most favorable spot at command. The sun should reach all parts of it, and a light loam which is not apt to bake into a hard crust after heavy rains will be found best. If naturally very stiff and close, it may be gradually mellowed by a liberal use of stable manure, or by working in vegetable matter of any kind.

Do not spare the manure, only be sure it is thoroughly rotted. Vegetables of delicate flavor cannot be raised from rank, fresh manure. Liquid manure is of the greatest value, the famous gardeners of Japan using fertilizer almost exclusively in that form, even in the case of their largest field crops.

In sowing seeds it should be remembered that seeds sown too early are apt to produce not only an inferior crop, but often a later crop than if put in the ground at the proper time. The suggestions given in this catalogue as to the time for sowing are a safe guide, but judgment must, of course, be exercised; seasons vary greatly in different years. Remember that, as a rule, seeds do one of two things immediately after planting—they grow or they die. In general, seeds should be covered according to their size, the character of the soil, and with due regard to the advance of the season. Rolling, or some substitute for that process of firming the soil over the seeds, greatly facilitates the germination of almost all kinds of seeds.

Sow as much as possible in rows or drills. In this way the plants may be easily recognized as they come up, and may be thinned and cultivated most conveniently and cheaply.

Transplanting should be done, if possible, about sunset. If done immediately before or during a shower the plants will be much benefited. Most plants may be taken up from the seed-bed with little injury to the root if handled carefully, and success depends largely upon this first step. Make the hole with a dibble, insert the root, pour a little water about it, and press the earth carefully but very firmly around the stalk. If convenient, shade for a day or two if the weather be hot.

For all gardeners who appreciate early vegetables, the hot-bed is a prime requisite. Seeds of such kinds as endure little cold may be sown in hot-beds very early in the season, so that by the time it would be safe to sow in the open ground the plants are well established, and, in the case of many varieties, nearly ready to begin fruiting. A serviceable hot-bed may be made at very little cost. Take tongued and grooved boards enough to make a frame six feet wide and as long as desired, putting them together at the corners with hooks and staples or by nailing to corner posts. The back of the frames should be two feet high, sloping down to eighteen inches at the front. Subdivide the frame with cross-strips three feet apart, so as to support sash of the regulation size. These can be bought ready-made more cheaply than they can be made at home. Dig the pit a foot wider than the frame, making it two feet deep and boarding up the sides to prevent falling of earth. The bed proper is made of fresh stable manure not more than six weeks old heaped into the pit until it is above the level of the ground, and made firm and level. Set the frame upon this, water well, and put sash in position. As soon as the heat rises, which will be indicated by steam upon the glass, remove the sash and fill in on top of the manure with eight or ten inches of fine sandy garden soil, spreading it smoothly and evenly. The glass is then replaced, and when the bed is warmed again the seeds are sown broadcast or in drills.

Water every evening with tepid water, unless there are evidences of excessive moisture. When the plants appear admit the air freely, except in freezing weather, to prevent them from "damping off." In frosty weather air may be given in the middle of the day by simply raising the sash at the back an inch or two. Cover at night when the temperature is very low with straw or mats. As the plants grow strong, accustom them gradually to the air by taking the sash entirely off during the day, and only partially closing them on mild nights. After the season is over, the sash may be stored away from the weather.



General List of Vegetable Seeds

With Descriptions and Retail Prices

The words "THOROUGHbred SEEDS" are the exclusive property of Geo. Tait & Sons, by authority of the U. S. Patent office, and their use by any other persons in connection with the sale of seeds is an infringement of copyright, which renders the violators liable to prosecution.



THE prices here given we agree to deliver at any Post or Express Office all orders which are accompanied with cash for the full amount.

Special prices will be named to market gardeners who buy in very large quantities. We are in a position to compete as to prices with any responsible firm in this country, and beg to call the attention of Southern farmers to the fact that our situation and the extraordinary shipping facilities of Norfolk give us a great advantage over all Northern houses in the matter of quick delivery.

A thorough system of testing is applied to our seeds to ascertain their vitality, and this must be shown to be of satisfactory vigor before they can leave our warehouse. These tests are made not merely once in the year, but are constantly repeated, and our customers are thereby protected against any uncertainty of germination. Whenever seeds purchased from us fail to germinate properly, it is owing to the manner in which they are planted, to unfavorable soil or seasons, or to their destruction by insects.

Important varieties are grown directly under our personal supervision, and all others are procured from the most reliable sources of which we have knowledge.

As we have reason to believe certain unscrupulous dealers make a practice of trading upon the reputation of our house by selling as ours seeds of entirely different quality, we beg to again caution those who order Tait's Seeds through their local stores against accepting any packages which are not protected by our well-known red seal of the thistle blossom. This caution does not apply to the small yellow five and ten cent packages, these being sealed in packages containing one dozen papers. They will thus protect not only us, but themselves as well.

We are obliged to list many kinds of vegetables which are of comparatively inferior value, there being always a demand for such from certain customers unacquainted with the finest varieties. We are careful, however, to point out the inferiority, and our readers will do well to be guided by our experience.

ASPARAGUS

(*Asparagus officinalis*.)

Mammoth White Columbian (*Shwaightred*)—This beautiful asparagus came from the old Conover's Colossal, but is distinct in the shape of the stalks as well as in their color. These are creamy white without artificial blanching, and changeless in color as long as fit for the table. The color should make it much sought after in all markets, particularly by canners, but we have not found it popular with Southern growers. This variety does not reach its full productiveness until the fourth year, and those who are disappointed in its yield at first should give it proper time to get established. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Charleston, French or Palmetto (*Shwaightred*)—When this fine variety was introduced, it soon supplanted the old Colossal, and is now unquestionably the standard variety. It is a rapid and even grower, very regular in size, and keeps in excellent condition long after cutting. With its immense stalks and bright green color it makes a most attractive and salable bunch, and nearly all of our best truck-farmers now use it exclusively. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Franktown, Va.—I have been using your Palmetto Asparagus with great satisfaction.

A. E. DENNIS.

Donald's Elmira.—This is considered an excellent sort, but it is little used in the South. The stalks are large and of good quality. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.



Barr's Mammoth.—Although not yet used to any extent in the South, this is one of the favorite sorts in the neighborhood of Philadelphia, and we think it will eventually become popular here. The stalks, which are often an inch in diameter, taper very little and have few scales. It grows rapidly, and is therefore very tender and succulent. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Conover's Colossal.—This old stock is very productive, but is too inferior in size to be profitable in competition with the Palmetto or Barr's Mammoth. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 50 cts.

CULTURE.—An ounce of asparagus should produce 500 plants, and is sufficient for sixty feet of drill. Sow the seed in the fall or early spring in rows one foot apart and one inch deep, having previously soaked the seed twenty-four hours in warm water. When up and large enough to be handled, thin out the seedlings to three or four inches in the row, reserving only the most vigorous. The young plants are easily choked out by weeds and grass, and the ground must be well worked during the season. Transplant the following spring into beds previously prepared by trenching to the depth of two feet, filling in the trench with rich manure thoroughly mixed with the soil. For convenience in cutting, make the beds about four and a half feet wide, with walks between, and set the plants in rows one foot apart each way, the crown of the plant four or five inches under the surface of the beds. Every autumn after the stalks are cut down, cover the bed with a heavy coating of manure, and in the spring dig this under with a fork, taking care to avoid injury to the roots. Cutting may be begun in earnest after two seasons, and the bed, if well cared for, should last for ten or twelve years. Do not cut too closely, as the health of the roots requires some foliage during the year. By increasing the distance between the crowns, asparagus of extra size can be grown; and when this is desired the rows should be five feet apart, with four feet between the roots.



White Columbian Asparagus.



Although sowing of seed is the most economical method of getting asparagus, it is somewhat uncertain, and necessarily requires at least two years to produce marketable shoots. There are, therefore, many gardeners who are glad to save time and trouble by buying roots already two years old, and it is in response to requests from many such that we are now offering Asparagus Roots. These are grown by one of the best gardeners in New Jersey from choice seed stocks, and will be found fine, strong two-year-old roots. Six thousand to seven thousand plants are required to the acre, according to the number of rows made. We will have pleasure in making specially low quotations to buyers of large quantities, and are prepared to fill the largest orders. A family of ordinary size will find



100 roots sufficient to keep it supplied with asparagus during the season, and the bed need not take up more than five hundred square feet.

Aulander, N. C.—The Asparagus Roots were the finest two-year-old I ever saw. Many thanks for the care you displayed in filling my order. THOS. G. WOOD.

Berkley, Va.—The Palmetto Asparagus Roots you furnished me were very fine. B. F. GIBSON.

Palmetto, \$1.00 per 100; prepaid by mail or express, \$1.25 per 100; \$5.00 per 1,000 F. O. B. Norfolk.

Conover's Colossal, 60 cts. per 100; prepaid by mail or express, 85 cts. per 100; \$4.00 per 1,000 F. O. B. Norfolk.

Mammoth White Columbian, \$1.00 per 100; prepaid by mail or express, \$1.25 per 100; \$5.00 per 1,000 F. O. B. Norfolk.



French Globe Artichoke.

for many years. The plant will become exhausted if the heads are allowed to ripen, so that these must be cut off as they appear, even if not wanted for use. Should the plants show signs of deterioration by an unsatisfactory yield, it is advisable to make a fresh start with seed, or offshoots may be used to make a new bed.

ARTICHOKE ROOTS.

(*Helianthus Tuberosus.*)

The artichoke best known in this country is the Jerusalem Artichoke, the roots of which are the edible portion of the plant. These grow in the form of large tubers, and are not only good for table use when boiled or pickled, but furnish also an excellent food for hogs, being very fattening. Nothing is more easily and cheaply grown than a crop of artichokes, and their productiveness is evidenced by the fact that the yield is said to often exceed two hundred barrels to the acre. They are planted in much the same way as Irish potatoes, the tubers being cut to any desired number of eyes, one being enough. The rows should be not less than three feet apart, with two feet between the hills. Planting may be begun as early as April 1st. After the crop has matured, hogs may be simply turned into the field and left to take care of themselves. From two to three bushels are required to plant an acre. Per lb., 25 cts.; prepaid by mail or express, 35 cts.; per bush., \$1.50 F. O. B. Norfolk; per bbl., \$4.50 F. O. B. Norfolk.

ARTICHOKE.

(*Cynara Scolymus.*)

French Globe.—A delicious vegetable almost unknown in American gardens, but destined to some day gain the estimation it deserves and which it has long enjoyed in other countries. It produces globular-shaped heads, which, as long as immature, are very tender and succulent. The usual method of cooking is to boil and serve with butter as dressing. Attention is called to the mistake many of our readers make in confounding this with the common Jerusalem Artichoke, the roots of which are used. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per ¼ lb., 75 cts.; per lb., \$2.50.

CULTURE.—An ounce should produce 500 plants. Sow the seeds the last of March in light, rich soil, and transplant into rows three feet apart, leaving two feet between the plants in the row. It is a perennial which does not come into bearing until the second season, but if properly cultivated will continue to yield



(*Phaseolus Vulgaris.*)

WITH GREEN PODS.

New Extra Early Black Valentine (*Thoroughbred*)—In accordance with the prediction made in our last year's catalogue, the demand which developed in the spring for this new bean far exceeded the supply of seed, and few except those who had orders with us were able to secure even small quantities for trial. We could readily have disposed of our entire crop to a few large growers at twice the price charged, but were anxious to make as general a disposition as possible, so that this season should find the bean widely known. It has for the third time demonstrated that in hardiness, productiveness, and earliness, it is really quite



New Extra Early Longfellow Bean.





out of the class of the extra early varieties heretofore in use, and a good portion of our 1904 seed crop was sold before the pods were half matured, orders coming in from every quarter where the bean had had an opportunity of proving the correctness of our claims for it. There can be no doubt that, after lying for days in ground too cold to encourage or even to permit germination, and wet enough to rot any other kind of bean, the Black Valentine will, at the first change for the better, begin a healthy growth and subsequently endure uninjured the most unfavorable conditions. So far as we know, it has not yet succumbed to any hardship of weather. Were this hardy nature its sole valuable characteristic, every Southern trucker would still be deeply interested, since gardeners in this section are so often obliged to plant beans long before the ground is warm, and losses from rotting are common almost every year; but it is also amazingly prolific, and is very much earlier than any other bean, whether wax or green podded; each year since its introduction it has been in market a full fortnight ahead of the Extra Early Valentine. The pod is not particularly attractive, being undersized and rather leathery, so that in table quality it ranks among the poorest of snap beans. This defect would, of course, be fatal were it to come in competition with tenderer and more showy kinds, but the practical experience of three years has proved it the most profitable in every market North. For family use it is naturally less desirable than the Longfellow, Mammoth Stringless, or Extra Early Valentine, and our readers should not allow themselves to be misled by flattering descriptions which they are sure to meet in those catalogues which invariably ascribe every fine quality to every vegetable. Although our acreage of Black Valentine for this season's use was probably far larger than that of any other seed grower in the country, we doubt if planting time will find a bushel unsold in our warehouse, and late orders are likely to fare as they did last spring. Per qt., 40 cts.; by mail or express, 55 cts.; per bushel on application.

Portsmouth, Va.—The Black Valentine is a remarkable bean, being so much ahead of all other kinds. I shall plant at least four bushels next spring. J. V. CARNEY.

Norfolk, Va.—Do not fail to reserve my ten bushels of the E. E. Black Valentine. It is the best bean for us here. J. T. LAMBERT.

Portsmouth, Va.—I could not get any Black Valentine last year, but must have enough this season for four acres. JOS. SKEETER.

Norfolk, Va.—The Black Valentine was the earliest bean in my section and at Lambert's Point last year. It paid splendidly, and I want you to save me several bushels for the coming season. P. S. LAND.

King of the Earlies.—This name has been given by certain seedsmen to the new Black Valentine, a description of which is given in the preceding paragraph. Per qt., 40 cts.; by mail or express, 55 cts.; per bushel on application.

New Longfellow (*Stringless*)—It would be strange if the very handsomest and one of the best of all snap beans should require much advertising, and, indeed, if the seed crops of 1903 had been normal we should not need this season to call attention to this latest addition to the list of green beans; as it was, however, there was such a very small quantity of Longfellow made and so much need of seed stock for this year's supply that we felt unable to offer any at all, even at retail. So a whole year was practically lost, and there are still numbers of the principal bean growers who have not yet tried or seen this beautiful variety. In the far South it is much better known and is thoroughly appreciated, but our friends in Virginia and the Carolinas should see that their more Southern competitors are not allowed to monopolize the crop and secure all the profits. We strive—and a study of this book will prove our sincerity—to avoid any appearance of promiscuous and extravagant "puffing," but we do not go beyond the simple truth when we say that there are many respects in which the Longfellow is absolutely unequalled. The bush is strong and extremely productive, while the pods are so nearly the ideal green bean that it would be difficult to model in wax a pod which would be prettier in color and proportions. Full six inches in length—often an inch longer—straight, firm, round, and free from bumpiness, its appearance is sufficient recommendation, but it is fully equal to the Mammoth Stringless in quality; there is no string until the pod is almost dry, the flesh is peculiarly brittle and tender, and the flavor all that could be desired. Instead of being late, as might be expected in view of the extraordinary size of the pod, it is very early, and therefore valuable for shipping as well as for family use. If it proves to be hardy and free from "rust," there can be no question of its immediate popularity. Our illustration shows a typical plant taken from one of our seed fields last summer, and we would direct attention to its compact habit of growth and the large number of perfectly formed pods. Orders for Longfellow should be filed very early in the season, as the demand will be heavy from those already acquainted with it. Per qt., 40 cts.; by mail or express, 55 cts.; per bushel on application.

Norfolk Va.—Everybody who had the Longfellow bean made money on it, and it will be a fine crop here. C. E. POWELL.

French Stringless.—This name has been given to the new Longfellow bean, described above. Per qt., 40 cts.; prepaid by mail or express, 55 cts.

Mammoth Stringless Valentine (*Stringless*)—The Stringless Valentine is altogether distinct from the Extra Early Valentine, being not only absolutely free from "string," but at least one-fifth larger and so early that under equal conditions it will be ready for picking quite eight or ten days ahead of even Tait's E. E. Valentine. But for a peculiar slowness in



germinating, and a slight tendency to "rust" in bad weather, it would be a leading variety for market; as it is, many growers consider it more profitable than any other sort, and it will probably hold its place as the most desirable table bean. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

Berkley, Va.—My Stringless Valentine were the finest beans ever seen in my neighborhood; all who saw my crop wanted to know where they could buy the seed. W. G. NIVEN.

Stringless Green Pod (*Stringless*)—The pods of this bean are unusually fleshy and considerably larger than those of the Valentine, and it is also about a week earlier. The shape is bad, however, and the bean does not at all deserve the extravagant praise given it in many catalogues; we do not recommend it for truckers or private gardeners. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

Early Mohawk.—A very old bean, which was once the standard early sort on account of its ability to resist light frosts, its earliness and great bearing qualities, but which is no longer grown by market gardeners in the South. The pod is long, flat, but not tender, for which reason we do not recommend it even for family use. Per qt., 25 cts.; by mail or express, 40 cts.; per bushel on application.

Early Yellow Six Weeks.—The rather misleading name of this bean is taken from the color of the mature seed. When grown on light, well-drained soils, it is the finest of all flat green beans, but it is not recommended for general use, the round-podded sorts being of better quality. Per qt., 20 cts.; by mail or express, 35 cts.; per bushel on application.

Tait's Extra Early Valentine.—For more than twenty years our special strain of the Valentine has been one of the great trucking beans of the South, and it is still a favorite from Maryland to Florida, although some of the new varieties are now rapidly supplanting it, owing to their superiority in earliness. The pods, which are very thick and fleshy, are set in great profusion, and the bearing period is remarkably long. Like the Refugee, this is largely planted in August for a late crop of beans. Per qt., 25 cts.; by mail or express, 40 cts.; per bushel on application.

Improved Extra Early Refugee.—This is an improvement upon the famous old "Thousand-to-One" bean once universally popular. It is an excellent kind for the fall crop, and is used for this purpose more than for spring planting. Our stock of this variety is greatly superior to the ordinary Refugee bean, being of better size and shape. Per qt., 25 cts.; by mail or express, 40 cts.; per bushel on application.

Refugee, or 1,000 to 1.—Entirely abandoned as a spring crop, the old Refugee is still one of the kinds used for the fall, owing to its productiveness. We do not, however, think it more desirable for this purpose than Longfellow, Extra Early Refugee, or Tait's Valentine. Per qt., 25 cts.; by mail or express, 40 cts.; per bushel on application.

WITH WAX PODS.

California Black Wax.—This selection from the Currie's Rust Proof Wax has been found especially adapted to this section, and in response to a general demand we planted a considerable acreage last season for seed. It is identical with the parent stock in all its principal characteristics, but by many good growers is considered hardier and earlier, as well as a prettier bean. A quality held in especial estimation is its ability to germinate and grow in cold, wet ground, usually so fatal to all kinds of beans. As beans must often be planted here under the most unfavorable conditions as to the weather, the value of this point is easily seen. Our stock is eastern grown from the strain preferred by the leading bean-growers of Lambert's Point, Va., and we believe it will be found very superior. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

Lambert's Point, Va.—No wax bean does as well for me as the California Black Wax.

J. T. MILLER.

Davis' White Wax (*Stringless*)—The name of this handsome bean is not taken from the color of the pods, as might be supposed, but from the clear white of the dried bean, the pods being a fine, rich yellow. Having a liability to rust when conditions are unfavorable, it has lost much favor with truckers, and is less used than formerly, very few being grown in Virginia. It should not be planted too closely, as the bush makes a strong growth and is apt to suffer for the want of ventilation and sunlight unless given somewhat more room than most kinds. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

Golden Eye Wax (*Stringless*)—The pod of this well-known variety is not nearly as handsome in color or size as that of the improved Black varieties, but is smooth and straight, and has so far been exempt from that great enemy of wax beans, "the rust." Being the only wax bean with such a record for hardiness, it would be more generally planted if it were not such a light bearer, the yield being hardly half that of some kinds. Per qt., 25 cts.; by mail or express, 40 cts.; per bushel on application.

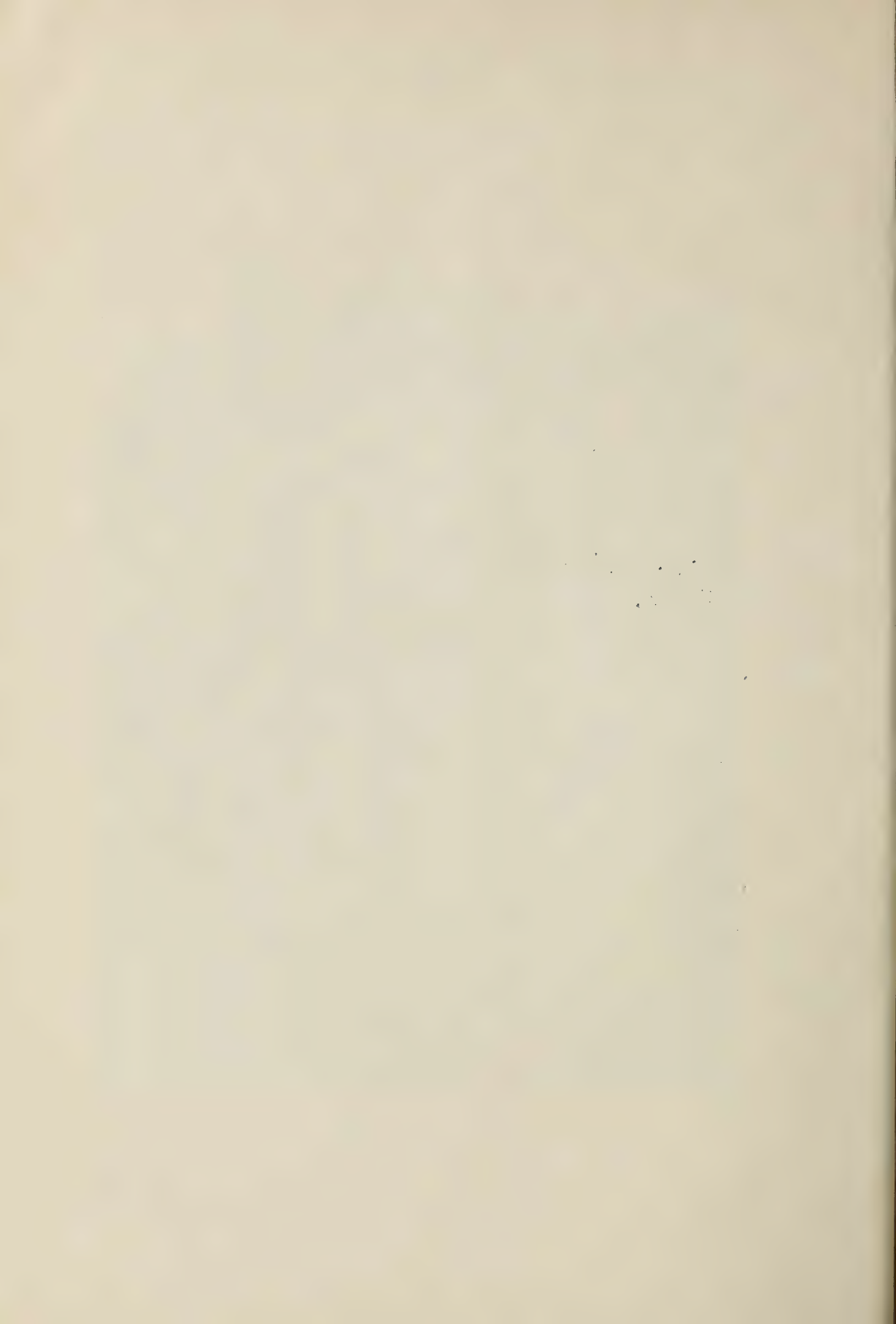
Deans, Va.—As long as I can get your Golden Eye I am satisfied to let other people plant the new kinds of wax. The Golden Eye is the only one which never fails. CONRAD EBERWINE.

Currie's Rust Proof (*Stringless*)—Notwithstanding the number of fine new wax beans which are being constantly introduced, many prominent growers continue to give this preference on account of the qualities which procured its original popularity in the South. It ranks first in earliness, deserving especial consideration on this account, is most attractive in



PHOTO BY
GEO. TAIT & SON.

California Black Wax Bean.





color, and bears more than any other kind of wax bean. The bush is noticeable for its sturdy, compact habit of growth; but it is only proper to state that the name "Rust Proof" is not altogether justified by its record regarding the disease. Although not unusually liable to rust, there have been seasons when it was damaged as a result of cold rains. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

El Dorado.—All who admire the Currie's Rust Proof Bean will be greatly pleased with our fine selection from it known as the El Dorado. We have endeavored to eliminate as far as possible all tendency to rust, and also to still further develop its earliness. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

Berkley, Va.—I like your El Dorado bean better than any I have ever planted, no other kind comparing with it in productiveness.

Improved Kidney Wax.—We no longer supply the Kidney Wax to our home trade except in a small way, and consider large planting of it in this section very unwise, as it is almost certain to become diseased in bad seasons. No bean is handsomer when perfect, its length and color being all that could be desired, and in Florida it is one of the most profitable kinds. Per qt., 25 cts.; by mail or express, 40 cts.

Yosemite Mammoth Wax.—For family use, this is a really fine bean, the long, fleshy pods being tender and deliciously flavored. Per qt., 40 cts.; by mail or express, 55 cts.; per bushel on application.

RUNNING VARIETIES.

Kentucky Wonder.—This is the best of all the running snaps, as it is entirely stringless, and we recommend it strongly. The pod, which is nearly round when young and of extraordinary length, has a tenderness quite its own and a delicious flavor. In addition to its pre-eminent quality it is also remarkable for the length of the bearing season, since although nearly as early as the dwarf snaps, it continues to bear until frost if regularly picked. It must not be confounded with the Southern Prolific Bean, which is often sold as Kentucky Wonder, although much smaller and quite a fortnight later. Per qt., 40 cts.; by mail or express, 55 cts.

Old Homestead.—Identical with the Kentucky Wonder described above.

Dutch Case Knife.—An old variety, very productive, and good as a snap when shelled, but not to be compared with Kentucky Wonder. Per qt., 40 cts.; by mail or express, 55 cts.

German Pole Wax.—Of the running wax varieties this is probably the most desirable. It bears richly-flavored stringless pods, and is used only as a snap. Per qt., 40 cts.; by mail or express, 55 cts.

Speckled Cranberry.—When green this bean makes a very tender snap, and is also excellent for shelling. Like all the old kinds, this has had to give way to the fine Kentucky Wonder. Per qt., 40 cts.; by mail or express, 55 cts.

Lazy Wife's.—A white seeded variety which produces green pods of unusual length. It is very late in bearing, and is in every respect inferior to the Kentucky Wonder. Per qt., 40 cts.; by mail or express, 55 cts.

French Yard Long.—This remarkable bean is more of a curiosity than anything else, as it is extremely late in bearing and is of only fair quality. The pods are very small in diameter, scarcely as large as a lead pencil, but their length is in accordance with the name, the average being quite two feet. The vine makes a strong growth, and must be supported by trellis or bush. Per pt., 50 cts.; by mail or express, 60 cts.

Scarlet Runner.—A beautiful climber, used largely for ornamental purposes, as it is of rapid growth, with handsome foliage and brilliant scarlet flowers. It will grow from twelve to fifteen feet high, and shows a constant succession of bloom during the summer and fall. As a table bean it is used both in the pod and when shelled, but it will be found rather coarse in flavor and altogether out of the class of such a bean as Kentucky Wonder. Per qt., 40 cts.; by mail or express, 55 cts.

CULTURE.—A quart of bush beans will plant about 100 feet of drill, from $1\frac{1}{4}$ to $1\frac{1}{2}$ bushels being allowed to the acre. A quart of running beans will plant about 150 hills. All varieties of beans, especially Wax, are very tender, and should not be planted in this latitude before the beginning of April. If a succession is desired, plant at intervals of about two weeks. Prepare the ground well, manuring lightly, and plant one inch deep in rows two feet apart. Allow two or three inches between the green kinds and about six inches between the wax. Keep well hoed, but avoid working the ground when it is wet or when dew is on the beans, as they will be likely to rust.

LIMA BEANS.

(*Phaseolus Lunatus*.)

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

BUSH.

New Prolific Bush (Thoroughbred)—This is a really great improvement upon the well-known Henderson's Bush Lima, and we wish to call especial attention to its desirability as a



market bean. Any one who continues to grow the old stock is making a serious mistake, since the Prolific has a larger pod, containing more and larger beans, is much more productive, and matures several days ahead of any other kind of Lima. The bush is of vigorous growth, but, while less compact than some other dwarf kinds, still has no tendency to make vine, and

is literally full of pods from the beginning of the season until killed by frost. The yield is nearly, if not quite, double that of the Henderson's Bush Lima, and in addition to this advantage it is, on account of its improved size, much more attractive and salable. We greatly increased our acreage of this bean last season, and are able to supply it in large quantities to those who grow for shipment. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

Dwarf Challenger Lima.—A veritable Dwarf Lima, growing only from twelve to eighteen inches high and possessing in full the delicious flavor characteristic of the genuine Challenger Lima. It is productive, a single bushel often producing from forty to fifty pods, and we recommend it strongly for family use in particular. Persons accustomed to the ordinary kinds of Lima

Beans are always surprised and delighted when they first taste the Challenger, its quality being entirely distinct. They should be planted in rows two feet apart, with one foot between the hills, and one plant only should be allowed to grow in the hill. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

Burpee's Dwarf Large Lima.—This is of fine size, quite as large as the Running Large Lima, and is well flavored, but it is not absolutely true to the dwarf type. In productiveness it does not bear comparison with the New Prolific or the Challenger, and it is not nearly so profitable as a market gardening crop. Our seed is carefully grown from the best stock, but we advise those who want a dwarf Lima to use either the Prolific or the Challenger. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

Henderson's Dwarf Lima.—Although of very small size, the beans of this variety possess practically the same flavor as the running kind, and are borne heavily from early summer until frost. Until the introduction of the New Prolific, it was very popular on account of its productiveness and earliness, but will now inevitably go out of cultivation as the improved bean becomes generally known. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

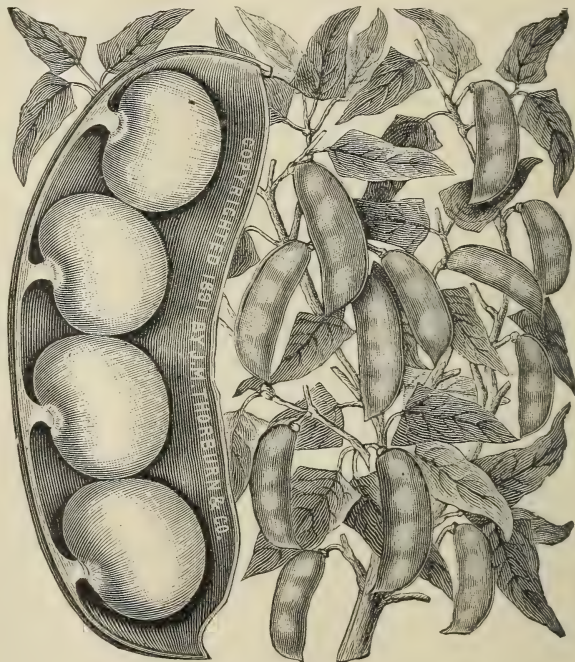
Dreer's Bush Lima.—Identical with the Dwarf Challenger.

Kumerle's Bush Lima.—Identical with the Dwarf Challenger.

Potato Bush Lima.—Identical with the Dwarf Challenger.

POLE.

Large Lima.—The standard old Pole Lima, which, before the introduction of Dwarf Limas, could always be found in any Southern garden. The beans are delicious dried as well as freshly shelled from the green pod, and it will probably retain some of its popularity indefinitely. In very rich soil the vines often have a tendency to run too much, in which case we suggest severe pruning of the ends. This usually throws the energy of the



Dwarf Challenger Lima.



vine into better production of pods. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

King of the Garden Lima.—An improved Large Lima which has a larger pod and is more productive. The pods are borne in clusters and contain five or six beans each, the beans also being larger than those of the old variety. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

Challenger.—None of the Lima beans have so rich a flavor as this, and it is perhaps the most productive. The beans are very thick and crowded so closely in the pod that the ends are flattened. It would be more generally grown but for its lateness. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

Small Lima, Sewee or Carolina.—This bean is now a greater favorite than the Large Lima, although it was not at all appreciated for many years. It has a smaller pod and smaller beans, but is both hardier and earlier, and the flavor is decidedly more delicate. It is extraordinarily productive. Per qt., 30 cts.; by mail or express, 45 cts.; per bushel on application.

CULTURE OF DWARF LIMA.—Plant about the first of May in rows four feet apart and eighteen inches between the hills in the row. The same cultivation given snaps is required, and it must be remembered that the bushes cease to bear unless the ground is kept well worked around them. Like the running Lima, the seeds rot easily if planted before the ground is warm.

CULTURE FOR RUNNING LIMAS.—Being more tender than snaps, Lima Beans should never be planted until settled warm weather, the liability of the seed to rot if the ground is cold and damp being very great. Almost every season we have to supply for replanting practically as much seed as used for original planting. The best time to plant is generally about the last of April. In planting, first firmly place for supports poles ten feet long, three or four feet apart each way, then put four or five beans, with the eye down, in the hill, thinning afterwards to two plants. Do not put the beans more than an inch under the surface and keep the ground clear of weeds. If the vines are too vigorous and slow to come in bearing, it is a good plan to stop their growth by pinching, the strength of the vine then going to make fresh pods.



(*Beta Vulgaris.*)

Crosby's Egyptian (*Thoroughbred*)—All truckers who are interested in extra early Beets should try this beside the Eclipse and Egyptian, as it has won great popularity in some parts of the East and the South, and is constantly making friends as it is introduced to new territory. It is really more like the Eclipse than the Egyptian in appearance, as it is quite roundish and much lighter in color than the well-known stock from which it was selected. The tops resemble those of the old Egyptian, being few in number and very small. All the reports sent us by our customers praise it in high terms. We grow a remarkably fine strain of this beet, and have yet to hear of the first impurity. Per pkt., 5 cts.; per oz., 10 cts.; per ¼ lb., 20 cts.; per lb., 50 cts.

Portsmouth, Va.—The Crosby Beet pays me far better than any of the extra early kinds I have grown. C. L. SAWYER.

Washington, N. C.—I think very highly of Crosby's Improved Egyptian Beet, and prefer it to all others for outside cultivation. THOS. H. BLOUNT.

Lentz Extra Early Blood Turnip.—This fine American selection is much liked by many truckers on account of its large size and handsome shape. Like the well-known Egyptian Beet, it has a very small top, and may be grown very closely. Fully one-fourth more can be produced from the same space than of the ordinary Turnip varieties. The color is a fine, rich red, and the flavor excellent. In this section it has been rather disposed to run to seed when forced, and for this reason we think it inferior to Crosby's Improved Egyptian for market gardeners. Per pkt., 5 cts.; per oz., 10 cts.; per ¼ lb., 20 cts.; per lb., 50 cts.

Extra Early Eclipse (*Thoroughbred*)—The handsomest of the extra early beets and a favorite everywhere. It is globe-shaped, of a fine blood-red color, and a very rapid grower, with small tops, the flavor being, perhaps, the most delicate of extra early beets. The foliage is purplish-green and the veins red. We consider the Eclipse one of the safest beets for a market gardener's first crop, although there are many growers who prefer Crosby's Egyptian. Either variety will prove satisfactory. Per pkt., 5 cts.; per oz., 10 cts.; per ¼ lb., 20 cts.; per lb., 50 cts.

Detroit Dark Red (*Thoroughbred*)—None of the globe-shaped beets are as dark in color as this, and it is also remarkable for uniformity in size and shape. The skin is very smooth, the flesh crisp, tender and sweet, and extremely tenacious of its brilliant color. Although Northern and Western gardeners use it largely, it has not in the South proved nearly so popular as the Crosby's Improved Egyptian, from which we judge it is not so well adapted to forcing. We think it would be found fine for summer and fall crops. Per pkt., 5 cts.; per oz., 10 cts.; per ¼ lb., 20 cts.; per lb., 50 cts.



Extra Early Egyptian (*Shwaghtred*)—This old standard variety is so well known that it is hardly necessary to say that it resembles the Flat Dutch Turnip in shape, and is deep red in color. Its earliness and hardness made it for many years the standard beet for early market use, but the Eclipse and the Crosby's Egyptian have now supplanted it to a considerable extent. A great number of bunches may be packed in one barrel or basket, as the tops are peculiarly small. It is sweet, crisp, and tender when young, but soon becomes woody. Our strain of the Egyptian Beet is very superior, being very carefully selected, and we believe it to be the purest in existence. For years the leading Southern growers have cheerfully paid us the price asked for our fancy stock, although able to buy seed for much less. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 50 cts.



Long Blood Beet.

Edmonds' Early Blood Turnip.—A market gardener's strain of very uniform shape, round, and with a single small tap root. The flesh is sweet and tender, and the skin blood red, with an interior of purplish red, shading to a lighter color round the circumference. The leaves are a bright green, waving in outline, and both ribs and stalk are dark red. This beet may also be planted very closely, and we can recommend it especially to those who want a long-keeping variety. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Extra Early Bassano.—A beet nearly as early as the Egyptian, but not much used, since the flesh loses color in boiling. The quality is very good indeed. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Early Blood Turnip (*Shwaghtred*)—About ten days later than the extra earlies, the flesh being deep blood red, tender, and of fine flavor. It is especially recommended for family use, though largely grown for local markets. Our seed of this variety is grown in America from the finest American stock, and every effort is made to secure a perfectly uniform, smooth, and well-colored root. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Improved Long Smooth Blood.—An improved stock of the old long beet, which is large, well colored, and highly prized by all for its keeping qualities. It grows with the root well under the ground and is very uniform in size, tapering symmetrically. The foliage is light green with dark red ribs and stalks. It is grown only for late use. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

White Sugar.—Available for table use when young, but when grown fit only for stock and sugar making. Being very rich in nutritive elements as well as a heavy yielder, this is the most valuable field beet for cattle feeding, and we recommend it strongly to all who have use for such crops. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 40 cts.

Vilmorin's Improved White Sugar.—Now that the cultivation of beets for sugar manufacture is receiving so much attention in the United States, we think it well to call the attention of those who are contemplating experiments in that direction to the necessity of using only the most suitable sort of sugar beet. Some kinds have nearly twice as much sugar as others, and it is this point which, other things being equal, should receive first consideration. In this famous stock the percentage of sugar, when the beets are grown on suitable soil, will average from fifteen to eighteen per cent., and where it fails to produce a profitable crop no further experiments need be made. It is not so large as some other varieties, but is adapted to almost all soils, and can usually be relied upon to yield, with good cultivation, over ten tons to the acre. Under the best conditions, this amount would be largely exceeded. We shall be pleased to receive orders for any quantity. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 40 cts.

Yellow Globe Mangel-Wurzel.—A stock beet, very large and productive. It keeps well, and is the best mangel for soils which are rather shallow. We feel that no words are too strong to use in urging all Southern farmers to devote more attention to the production of root crops. Mangels are of the greatest value for stock feeding, and can be grown at very slight expense. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 40 cts.

Yellow Ovoid Mangel-Wurzel.—This is entirely distinct from the Yellow Globe in shape, being intermediate between the long and round mangels. It is considered one of the best kinds for general use. The flesh is a pale yellow and remarkable for firmness. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 40 cts.

Mammoth Long Red Mangel-Wurzel.—An improved strain of the Long Red which grows very large and well out of the ground. It has long, straight roots of a medium red color, and does best on light soils. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 40 cts.

Swiss Chard.—This beet is not grown for its roots, the only valuable part of the plant being the leaf, the mid-rib of which is cooked in the same way as asparagus, and the rest of the leaf used as greens. Its tenderness and delicacy of flavor are dependent to a considerable degree upon the cultivation, and especial care must be given to keeping down weeds. It



should be much better known, as it is a very wholesome and delicious vegetable, nearly as good as spinach, and far more productive; as fast as the leaves are removed new ones appear, and the plant grows vigorously through all the summer heat. We urge a trial of it by all persons fond of "greens." Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

CULTURE.—One ounce is sufficient for 60 feet of drill, four or five pounds being allowed to an acre. For an early crop, sow before the middle of March, and for a succession at intervals of two weeks up to middle of June. For winter use the Blood Turnip and Long Blood are best, and should be sown about the middle of June. The stock beets require a longer season to perfect their growth, and must be sown early in May. Sow about an inch deep, in drills eighteen inches apart, thinning out afterwards to eight or nine inches in the drill. The field varieties should be sown in drills two feet apart, and thinned out to ten or twelve inches. To obtain very early beets for shipping, the Egyptian, Crosby's Egyptian, and Eclipse may be sown in a gentle hot-bed in December, the seedlings transplanted to the open ground as early in spring as the season will permit, but under this system a large proportion may be expected to run up to seed before the root is fit for use. Beets require the soil to be deep and thoroughly worked with plenty of well-rotted manure, and the addition of a small quantity of salt will be found very beneficial away from the sea coast. Mangel Wurzels and the Sugar Beets are greatly relished by cattle, and are cheap, wholesome, and excellent food. Our farmers could not do better than give their attention to these root crops. Six pounds of seed are put to the acre.



Swiss Chard.

BORAGE.

(*Borago Officinalis.*)

In Europe this plant has for generations occupied about the same place that mustard does in the extreme Southern States, furnishing a cheap and wholesome salad for the poor. The leaves are tender so long as they are growing, and it is easy by making successive sowings to have a fresh supply on hand through the season. It is used both raw and after cooking in the same way as kale or mustard. In recent years our Southern gardeners have often found fine profits in some new kind of salad, and it may be worth their while to experiment with this. A few seasons ago, hardly any dandelion was grown for market in this country, while it is now in many places a standard crop of recognized value.

True German.—Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., \$1.00.

CULTURE.—Sow early in the spring, broadcast or in drills, and when the plants are large enough to be easily transplanted, set them in rows ten or twelve inches apart. Little cultivation is necessary beyond stirring of the surface, but it should be remembered that the tenderness of the leaves is in proportion to their rapidity of growth, and liberal fertilizing is an advantage.

BROCOLI.

(*Brassica Oleracea Botrytis.*)

Early Purple Cape.—In its general habit broccoli resembles cauliflower, to which, however, it is much inferior in flavor. This variety is hardy, a fairly sure header, and if any kind of broccoli is worth cultivation it is certainly the most desirable. Per pkt., 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 88 cts.; per lb., \$3.50.

CULTURE.—An ounce will produce about 2,000 plants. For the main crop sow in April in a well pulverized and rich bed. When the plants get sufficiently strong transplant into deep, rich soil, making the rows thirty inches apart and leaving the same distance between the plants. Give water plentifully at all stages of their growth, as the plant is peculiarly dependent upon moisture.

BRUSSELS SPROUTS.

(*Brassica Oleracea Bullata.*)

French or Roseberry.—We desire to call the special attention of our readers to this vegetable, which, although very highly esteemed in almost all parts of the world, has never been cultivated to any extent in the South. It will be found one of the most delicious products of the family garden, while for market it ranks with the most profitable crops. We import from France a fine strain, which has given the best results around Norfolk, and we offer it



with confidence to those who wish to grow Brussels Sprouts. The stem often grows four feet high, and is crowned with Savoy-like leaves. This plant is remarkably hardy, and the small, round green heads produced on the stalk are improved instead of injured by frost. When properly cooked, they melt in the mouth like the tenderest cauliflower. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 60 cts.; per lb., \$2.00.

CULTURE.—An ounce will produce about 2,500 plants, and is sufficient for 300 feet of drill. Sow in May and transplant in July in rows eighteen inches apart, allowing one foot between plants in the row. Cultivate as for late cabbage, being careful to water freely in dry seasons. In the fall the leaves at the top of the stalk should be removed whenever they crowd the little heads.



(*Brassica Oleracea Capitata*.)

All Experienced Gardeners understand the necessity of using nothing but the finest cabbage seed obtainable, whatever the cost, and we have always found our own superb American stocks thoroughly appreciated in every section of the South.

There are Many Truckers, however who, being new to the business, have never yet had this lesson impressed upon them by painful experience, and we respectfully point out to them the folly of risking such an expensive crop for the sake of saving perhaps one dollar per pound in the cost of the seed. A pound of seed will furnish enough plants to set out two acres, and it is certainly not the part of wisdom to take any chances with an important crop in order to save fifty cents per acre.

All of Our Cabbage Seeds, with the exception of the Pilot and Tait's Extra Early, are grown in Long Island under our personal supervision, and we spare no expense or trouble to develop each sort to perfection.

EXTRA EARLY.

Tait's Extra Early Pilot.—With the exception of Tait's Extra Early, which can hardly be said to form a head, this remarkable cabbage is the earliest in cultivation, being ready for



Tait's Pilot Cabbage.

market quite three weeks in advance of the Early Wakefield. The long conical shape of the head allows nearly fifty per cent. more plants to the acre than of other cabbages, fifteen thousand being the usual number set per acre. The flavor is so exceptionally delicate and mild that it is well adapted for family gardens, although brought out especially for truckers, and all who grow cabbage at all should have a portion of their crop in this kind. It has very little tendency to go to seed unless the seed is sown too early in the fall, and bears long shipments finely. Although admittedly less hard than many of the later varieties, it is a not uncommon thing for the Pilot to sell for profitable prices when the Wakefield and similar cabbages fail to bring even the cost of shipment. There has always been a diversity of opinion as to the value of this introduction, but, in spite of all adverse criticism from those unsuccessful with it, it

has taken a permanent place among standard cabbages, and we are often unable to meet the demand for seed. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Blacksburg, Va.—Tait's Extra Early Pilot Cabbage is more valuable in general characteristics than any other cabbage of its class.

Amity, N. C.—No cabbage pays us as well as Tait's Extra Early Pilot. A. D. BRAWLEY.

Hampton, Va.—The Pilot Cabbage I bought of you last year was the finest thing I ever had. H. L. CROCKETT.

Raleigh, N. C.—Tait's Extra Early Pilot Cabbage is, in our experience, the best of all the early cabbages for our use, as many more can be planted on an acre than others, owing to its upright, slim growth, and it is of the size that has been found to sell best in barrels.

NORTH CAROLINA EXPERIMENT STATION.

New American Hard-Head Pilot.—An accidental cross of Tait's Pilot and the True Wakefield has produced a new extra early cabbage which is greatly liked by some of our local truckers. It differs from our regular stock of the Pilot in being much harder, more like the Wakefield in shape, and several days later in maturing; it is still earlier than any other hard-headed cabbage, and is certainly preferable to the Extra Early Wakefield, being both larger and earlier. We believe, however, that the original Pilot will always be found more



profitable than either of these cabbages. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Tait's Extra Early.—An entirely distinct variety, with a short stem and low-spreading habit. The head does not form hard, but as there is no tendency to run to seed, it is admirably adapted for sowing in August, to be cut during the winter and first of spring. Market gardeners in the vicinity of the cities of Washington and Norfolk have found its use in this way extremely profitable. The same result will probably follow its introduction in any place. For family use it is all that can be desired in an early cabbage, being tender, sweet, and incomparably delicate in flavor. We regret to have to say that some seedsmen make a practice of substituting other cabbages for Tait's Extra Early, the Queen cabbage being frequently so used. Buyers should accept no package of Tait's Extra Early which does not bear our red seal with the trade-mark of a thistle, as they will otherwise encourage fraud and injure themselves. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.



Tait's Extra Early Cabbage.

Norfolk, Va.—I was about the first trucker to plant Tait's Extra Early Cabbage when it was introduced twenty-odd years ago, and still use it regularly every year. I have often made remarkable profits from the crop.

Norfolk, Va.—I always do well with my Tait's Extra Early Cabbage.

C. A. SHIELDS.
J. C. HUDGINS.

Extra Early Jersey Wakefield (Shrewsbury) —This cabbage must not be confounded with Tait's True Early Jersey Wakefield, to which it is much inferior in point of size. It is, however, nearly a week earlier, and for that reason is grown to some extent by Southern shippers. It is of the regular Wakefield type in shape and firmness of head. We do not believe it offers as many desirable points as the Pilot, the latter being both earlier, larger, and more productive to the acre. Attention is called to the fact that our seed is American grown and sure to give better results than the French, commonly sold in the trade. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

EARLY.

Tait's New May Queen.—Four years ago we offered a new early cabbage, which we claimed would be found "the most notable introduction of recent years," and declared our confidence that it would "in time supplant all the most popular varieties of early cabbage." The small quantity of seed we have been able to sell up to the present year was distributed as widely as possible, so as to have a general test, and the reports returned to us leave no doubt as to



Tait's True Early Jersey Wakefield Cabbage.

its value. In shape the May Queen belongs to the best type of Early Drumhead, but there is no cabbage with flat head which at all compares with it in earliness, as it is only four or five days behind the True Early Wakefield. Being so much handsomer than any of the conical varieties, it of course finds a better sale in every market. It may fairly be said to combine the best qualities of both the Succession and the Jersey Wakefield, while it is at the same time far more solid than either of them. Perhaps its most valuable quality, however, is its unique freedom from rot in wet seasons, a recommendation hardly to be over-estimated, as whole crops of Wakefield, Succession, etc., are frequently almost lost from this cause. In still one other respect also it is unequalled, this being uniformity in time of heading, nearly every plant beginning to mature at the same time. On certain farms it has headed rather small in dry weather, but is always beautifully formed and far heavier

than any other cabbage of its size. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Norfolk, Va.—I have had great success with the May Queen, and it is certainly the finest cabbage I have ever grown.

Norfolk, Va.—I shall use your new May Queen Cabbage for my 1904 crop, as it has been a fine cabbage with me.

G. W. FRIZZELL.

J. S. COOPER.



Bad Axe, Mich.—The seeds sent me last February were the finest I ever saw. The May Queen Cabbage were out of sight, as they grew so solid the worms could not harm them. I can truly say your seeds are all you claim them to be.

H. H. WARREN.

Sedgwick, Kansas.—Your May Queen Cabbage was the most solidly-headed cabbage we ever had, and did well in spite of the drought.

D. ROSENBERGEN.

Norfolk, Va.—I was very much pleased with Tait's May Queen Cabbage, and will send you some sample heads, so that you may see how handsome and solid they are. It paid me well.

R. F. HURDLE.

Tait's True Early Jersey Wakefield.—This well-known cabbage, which has long been a favorite with market gardeners, and is still the principal variety cultivated by our truckers for early shipment, has a hard, conical head, which matures immediately after the Extra Earlys. In rainy seasons there is more or less trouble from the disposition of the head to burst as soon as it is thoroughly developed, but the True Wakefield has no other fault of any kind. Our strain of this cabbage is grown under our special supervision, by the most careful and experienced farmers in Long Island, and we believe it is the finest type of Early Jersey Wakefield ever produced. Other excellent stocks of French and less successful American growth are to be had for a lower price, but no market gardener can afford to be content with cabbage seeds which are no better than good. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.



Tait's Victor Flat Dutch Cabbage.

Poolville, N. C.—Please send my order for Tait's True Early Jersey Wakefield Cabbage. It is very important to have good seeds; this accounts for my buying from you, for I know when I get seeds from you they are all right.

GEO. D. POOL.

Bayford, Va.—From the seeds bought from you I have the finest cabbage I ever saw. I wish I could have it photographed for you.

T. W. TURNER.

Nashville, Tenn.—I have found your Wakefield Cabbage very superior to any sold here.

PILLOW HUMPHREYS.

Newells, N. C.—I am much pleased with your True Wakefield.

C. L. MULWEE.

Tait's Large Early Jersey Wakefield.—This fine selection from the True Wakefield has been steadily growing in favor, especially in South Carolina, its popularity in the cabbage-growing district about Charleston being such that it is often called the Charleston Wakefield.

It is a little later than the True Wakefield, perhaps as much as three or four days in an average season—but, on the other hand, is nearly fifty per cent. larger and matures the crop more rapidly after heading begins; for this reason it is a common experience for truckers to clean up their fields of the Large Wakefield before the last of the earlier strain are ready for market. Possessing all the distinctively valuable qualities of the True Wakefield, it is free from the great defect of that famous cabbage, since it has no disposition to burst so soon as the head is formed, in rainy seasons this point being of immense importance. We consider it the very best early cabbage—unless the May Queen be excepted—but truckers must remember that as a rule it is somewhat later than the True Wakefield, and sometimes the difference of a day means the difference between profit and loss, so great are the variations in produce markets. Our seed is grown in Long Island under our personal supervision, and we confidently claim it is the purest strain in existence. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.



Succession Cabbage.

Washington, N. C.—You will notice that I am putting my whole crop of early cabbage in Tait's Large Jersey Wakefield.

E. S. SIMMONS.

Chadbourne, N. C.—Your cabbage were certainly splendid. Mr. J. H. Bahrenberg, of New York, when he saw them at cutting time, said they were the handsomest ever grown.

G. S. REID.

Charleston Wakefield.—The Large Jersey Wakefield is known by this name in some sections owing to the fact that it has been grown more largely than any other cabbage at



Tail's (Shawmuthead) Louisville Drumhead Cabbage.



Charleston, S. C. It is described in the preceding paragraph. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

SECOND EARLY.

Succession (*Succession*)—The introduction of The Succession several years ago supplied a second-early cabbage which is nearly perfect except as regards hardiness. It is not quite so early as the Newark Flat Dutch or Early Summer, but is much larger and superior in every point. Wherever it has had a trial, the best growers have accorded it the most practical endorsement, as is evidenced by their adoption of it as a crop in sections where second-early cabbage are profitable, and it has supplanted to a large extent all the popular old varieties. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Improved Vandergaw (*Vandergaw*)—A splendid strain of Flat Dutch originated by a Long Island market gardener and familiar in many places under the name of "All Seasons." It is a very sure header, of large size and compact growth, and has won high praise from farmers in every section, both as a second-early and for later crops. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

All Head (*All Head*)—One of the many Long Island selections of Early Flat Dutch and characterized by a compact, uniform head. It is an excellent variety for both family and market gardens, and deserves its popularity. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Solid South.—Under this name the "All Head" has been advertised to such an extent that we list it separately so that those who are ignorant of the real name may know we can supply it. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Newark Flat Dutch (*Newark Flat Dutch*)—This was once one of our most valuable cabbages to follow the earlies, but as the Vandergaw, Succession, and All Head have been found superior in every respect, it is not generally used now. The heads are large and solid, and have the shape of the ordinary Flat Dutch. Being a cross between the Premium Dutch and the Oxheart, the conical head of the latter is occasionally seen among the flat. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$2.50.

Early Winningstadt (*Early Winningstadt*)—A fine cabbage for the South, but hardly as generally good as some of the newer selections of second earlies. The conical head is very solid and of excellent flavor. Our seed is Long Island grown, and is quite distinct from the ordinary imported Winningstadt. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Early Summer (*Early Summer*)—Of the same type as the Newark Flat Dutch and in appearance hardly to be distinguished from it. If sown in the fall, it is inclined to run to seed, and we therefore caution our readers against treating it as they would the Wakefield. Hot-bed sowings in December or early spring give the best results always, but there is really

no reason why it should be grown at all when such cabbages as the Vandergaw and Succession are to be had. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$2.50.

Fottlers's Improved Brunswick.—A handsome cabbage with short stem and fine, solid heads, which stand long before bursting. It is good both as a second-early and for a late crop, but as a market crop is hardly as safe as the Succession, All Head, or Vandergaw. Heavy manuring is necessary to grow this variety to perfection, but it attains an extraordinary size under the best cultivation. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.



Tait's Large Wakefield Cabbage.

Surehead (*Surehead*)—Although not used by many Southern market gardeners, the Surehead is a desirable cabbage for both medium and late crops. It is noticeable for uniformity of size, firmness of head, and fine texture, being excelled in these qualities only by the new May Queen and Succession. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Improved All Seasons.—But for the fact that advertising has created a demand for the All-Seasons Cabbage, and that many people know it only by that name, we should not list it



at all. It is properly called Improved Vandergaw, and a description will be found under that head. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

LATE.

All the Year Round (*Swinghead*).—So soon as the growing crop of cabbage seeds is matured—about the first of September—we expect to be in a position to offer a considerable quantity of this fine but little known variety. We believe it will be available as a second-early and winter cabbage, but shall commend it particularly for late summer use, as it has been grown here most successfully for that purpose several years, giving better results than even the well-known Victor Flat Dutch. The head is well-formed and solid, and long-continued heat, such as may be looked for in July and August, seems to have little effect upon its healthy growth. With such a lengthy list of cabbage already on our hands, we are naturally always slow to make an addition, but are convinced that this variety will be a much esteemed acquisition. Please note that we cannot fill any orders before September, but those who intend using it for spring sowings will act prudently in securing the seed in the fall. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Tait's Grand Duke.—This is the showiest of winter cabbages, being peculiarly noticeable for the regularity of its enormous heads and its compact habit of growth. The head is thick,



Tait's Louisville Drumhead Cabbage.

very flat and broad, solid, fine grained, tender, and with remarkably few outer leaves. The "Grand Duke" is a rapid grower, and its short stalk enables it to resist the hot summers of the South peculiarly well, provided it is set out early. Those who have been unsuccessful with it will find a different result, we think, if the plants are given a start before hot weather. Gardeners who make a specialty of growing "open-head greens" are requested to make a trial of this cabbage, as it has been used in this way very profitably by Norfolk truckers. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Tait's Victor Flat Dutch.—Our old standard Flat Dutch, the good qualities of which are too well known throughout the Southern States to need any comment. It was long regarded as the most reliable cabbage for the late crop, either in field or garden culture, but the Louisville Drumhead is now generally preferred by market gardeners. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Gloucester Point, Va.—I can buy all the Flat Dutch Cabbage I want at \$1.40 per pound, but prefer yours at the higher price.

Sedgwick, Kansas.—In spite of the long drought last summer your Victor Flat Dutch Cabbage made fine, solid heads.

Louisville Drumhead (*Swinghead*).—There is no cabbage of the Drumhead type which can be compared with this beautiful representative, its shape, color, firmness, and excellent table qualities giving it easily the very first place. Originally a fine stock, it has become, under the careful breeding of our Long Island farm, simply perfect in every point, and we find each year a stronger tendency on the part of our customers to drop all other late cabbages for the Louisville. While not as large as some of the coarse, inferior kinds, it is of fine size, very solid and uniform to a degree which is not excelled by even our famous Victor Flat Dutch. Heat and moderate drought have little effect upon it on account of the peculiarly short stem and low habit of growth, so that we particularly recommend it for sections where late cabbage are apt to be exposed to such conditions. It is unquestionably the best late cabbage ever introduced. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Norfolk, Va.—Your Louisville Drumhead is the most reliable cabbage we can grow here for fall or winter. As long as I can get it, I think there is no use of trying anything else.

Poplar Branch, N. C.—Your Louisville Drumhead Cabbage is the best fall and winter cabbage I have ever tried. You cannot speak too highly of it.

True Danish Ballhead.—This peculiarly round and solid cabbage has long been one of the leading exports of Denmark, enormous quantities being annually taken by Great Britain and the Continent; in late years it has become familiar in this country also, and we find it growing more and more popular, especially in the mountainous sections. It is a distinct type,



rather under the medium size, and remarkable not only for the symmetry and firmness of its head, but also for its keeping and shipping qualities. The head is very white and of good quality. As the stem is rather long, we doubt if it will ever be popular along the Southern coast, where short-stemmed cabbages stand the sun better. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Hollander.—Identical with the Danish Ballhead, described in preceding paragraph.

Premium Flat Dutch.—This is an old fall and winter variety, growing low, with large heads, bluish green in color, broad and flat on top, and sometimes tinted with red and brown. The stalk is not nearly so short as that of the Victor Flat Dutch, and it does not therefore endure extremes of weather as perfectly. A favorite use of it in this section is for "greens," the seed being sowed thickly in drills and the leaves cut during the winter when the head is forming. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Green Glazed.—This name is derived from a peculiar glossy green, which distinguishes it from other cabbages. The quality is fair, and the leaves are, with good reason, believed to resist the attack of insects. It does not, however, make a good head, and should not be used for a main crop, though many growers find it very profitable as "greens." Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Perfection Drumhead Savoy (*Savoy*)—Truckers will find in this Savoy the finest strain of that type. The heads are globular, very uniform, and firm, with every leaf densely savoyed. Like all Savoyes, it is of delicate flavor, almost like cauliflower, and is excellent for winter use. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Red Dutch.—This old stock is familiar to every one as the variety grown for pickling. For several seasons there has been an active demand for them in New York, and excellent prices have been obtained. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

CULTURE.—An ounce will produce about 2,500 plants; a half pound will give enough plants for an acre. For early cabbage sow about the twenty-fifth of September, and when the plants are large enough transplant in rows two and a half feet apart. When a supply of plants has not been secured in the fall, sow in a cold frame in December, or early in January, or in a gentle hot-bed the last of February, giving plenty of air at proper times in order to harden the plants. For a middle crop, sowings may be made in March and until middle of April; and for winter cabbage sow Flat Dutch, Drumhead, and Savoy from 15th of May to last of June; transplant in July and August, giving plenty of room, say three feet apart each way. It is useless to attempt the growth of cabbage without deep and thorough plowing or spading and an abundance of rich, well-decomposed manure or suitable substitutes in the form of commercial fertilizers. Frequent hoeings and stirrings of the soil are essential, especially when seasonable rains are lacking. Each time the ground is worked it should be drawn up a little more around the stem until the head begins to form, when one final, thorough cultivation should be given. The disposition which some varieties have to burst soon after maturity can often be checked by bending the cabbage to one side so as to loosen the roots. This can easily be done by hand in the family garden. Many successful gardeners grow cabbage without transplanting, sowing the seed thinly in drills or in hills and afterwards thinning to the proper distance in the row, or to one plant in the hill.

CARROT.

(*Daucus Carota.*)

Oxheart (*Savoy*)—The Guerande strain of the stump-rooted carrot is intermediate between the Half-Long Danvers and the French Horn, and is entirely distinct in its characteristics. It is a thick oval in shape, having a diameter of from three or four inches at the neck, and is rich orange in color. On hard, stiff soils carrots of the stump-rooted class do much better than larger growing varieties, and are more easily dug when mature. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Chantenay (*Savoy*)—A fine stump-rooted variety which is universally esteemed, especially for family use; like the Oxheart, it grows about six inches long and is of the best quality. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Early Scarlet Horn.—The earliest good variety and the best for forcing. It is nearly two weeks earlier than the Long Orange, but never grows to much size. The root is thick, dented on the surface, and very sweet. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Half-Long Carentan (*Savoy*)—The skin of this carrot is remarkably smooth and the shape perfect. It has red flesh, very free from heart or pith, and our North Carolina customers have found it most desirable for market. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Half Long Danvers (*Savoy*)—It is claimed for this orange carrot that it will produce a greater weight per acre than any other sort, and it is therefore especially useful as a winter feed for milch cows. The flesh is closely grained, with little core, and the shape smoothly cylindrical. Owing to the shape of the root the crop is of course much more easily



gathered than the long sorts, a point worth considering when a large acreage is concerned. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Half-Long Without Core.—This is one of the finest kinds for market or table use, as the skin is richly colored and very smooth, the quality being first-class. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.



Danvers Carrot.

CULTURE.—An ounce is sufficient for 125 feet of drill; three or four pounds are allowed to the acre. Carrots ought to be sown in light fertile soil, which has been heavily manured for the previous crop, as fresh manure tends to encourage side roots and irregularity of shape. Soak the seed for about twelve hours and sow in drills fifteen inches apart, taking care to have the ground deeply worked. If very early carrots are wanted, the Scarlet Horn may be sown as early as the ground can be worked, and the main crop is usually put in from the middle of March to the middle of April. Carrot seed are very slow in germinating, and should be rolled in firmly to prevent evaporation of moisture while the seeds are sprouting. The same culture given to beets will suit carrots, especial care being taken to keep weeds from getting a start.



Chicory.

CHERVIL.

(*Scandix Cerefolium.*)

Curled.—The leaves of the Curled Chervil are adapted to most of the uses made of parsley, such as flavoring soups and stews or garnishing dishes. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

CULTURE.—An ounce is sufficient for 100 feet of drill. Sow early in the spring in shallow drills, and cultivate in general as advised for parsley. It may be transplanted if desired.

CHICORY.

(*Cichorium.*)

Large Rooted.—The roots of this variety when dried, roasted, and ground are utilized as a substitute for coffee, and are often mixed with it to produce a certain peculiar flavor. Per pkt., 5 cts.; per oz., 15 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.50.

CULTURE.—Chicory is very easily grown in any light, rich loam. Sow in May or June in drills eighteen inches apart, and when the plants are large enough thin to six inches in the row; hoe frequently. The roots, after being dug in the fall, are sliced and dried.

CAULIFLOWER.

(*Brassica Oleracea Botrytis.*)

Snowball (*Swingbroad*)—Of the same grade as the Fancy Erfurt, and equally celebrated for purity. We recommend both selections unreservedly, but find that in different sections preference is often shown for one or the other, owing to the effects of various soils and



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Two large Erfurt Cauliflower.





climates. The Snowball is characterized by symmetry of head, beautiful color, and shortness of stem, while it is as early as any other kind. Per pkt., 50 cts.; per oz., \$3.00; per $\frac{1}{4}$ lb., \$9.00; per lb., \$35.00.

Early Alabaster.—Early, well-formed, and very uniform in heading; it is an excellent variety for family use or for market. Per pkt., 50 cts.; per oz., \$3.00; per $\frac{1}{4}$ lb., \$9.00; per lb., \$35.00.

Tait's Fancy Dwarf Erfurt.—Our strain of this cauliflower, although offered under an unpretentious name at a moderate price, is the finest it is possible to produce, and by no means to be classed with the common stocks of Erfurt. The superiority which we claim for it is particularly shown in its extra earliness and certainty of heading, but it possesses also every quality desirable for either market or family use. For an extra early variety the heads are quite large, although on account of a very compact habit of growth the plants may be set very closely together, fifteen thousand being a fair number to the acre. This characteristic renders it especially valuable for forcing under sash, and persons who grow it in this way can get nothing better. The stalk is so short that it is very slightly exposed, and the upright growth of the outside leaves affords a great protection to the heart. As is well known, the Southern climate rarely produces cauliflower so showy as that grown in colder sections, but in ordinarily favorable seasons there should be no difficulty in raising them from our seed to an average from six to eight inches in width, with a good, solid depth. With proper cultivation very few plants will fail to produce well-shaped heads of snowy whiteness, and we invite a trial of it by all Southern truckers and amateur gardeners who have come to the conclusion that they cannot make a success of growing cauliflower. Per pkt., 50 cts.; per oz., \$3.00; per $\frac{1}{4}$ lb., \$9.00; per lb., \$35.00.

Churchland, Va.—After having grown your Fancy Erfurt Cauliflower for several years, I can say that it is a very fine stock, and entirely satisfactory to me. W. B. CARNEY.

Norfolk, Va.—I have never seen any cauliflower grown here which equalled my crop of your Fancy Erfurt. R. V. HUGO.

Veitch's Autumn Giant.—This fine English introduction is a remarkably healthy and vigorous variety, enduring heat and drought better than any other late cauliflower we have sold. The heads are well proportioned, beautifully white, firm, and in great demand for canning and pickling as well as for cooking. In dry seasons any cauliflower must necessarily suffer, and under such conditions the Autumn Giant will, of course, fail to reach its full development and size, and total failure is not uncommon in years of extreme drought. Per pkt., 15 cts.; per oz., 60 cts.; per $\frac{1}{4}$ lb., \$1.75; per lb., \$6.00.

CULTURE.—An ounce will produce about 1,500 plants. For this delicious vegetable rich, well-tilled soil should be selected. Sow the last of September or the beginning of October in a carefully-prepared bed, rolling or treading the surface if the weather is dry. When about two inches high transplant into cold frames and protect during the winter, transplanting early in spring. Or the seed may be sown in a gentle hot-bed in November, transplanted into another frame, and set in the field early in April; the frames must be kept free from slugs, and if they appear the soil and plants should receive a light sprinkling of lime. For a late crop sow from the fifteenth of April to the first of July, transplanting in the same way as winter cabbage, and giving, if possible, rich, moist bottom land. The beds must be well weeded, and too much attention cannot be given to watering in dry seasons. The leaves will droop and the plant suffer seriously if this is neglected. The heads may be blanched by bending the leaves and tying them closely with a piece of matting. They should always be cut before the "curd" begins to split and open into branches, as the quality is then destroyed.



Collards.

COLLARDS.

(*Brassica Oleracea Vars.*)

True Southern.—This well-known variety of the cabbage family is of great value in the sandy belt along the South Atlantic Coast. It will live, flourish, and yield a bountiful return with even the most careless cultivation, and in places where it would be almost impossible to raise cabbage heads. Though quite coarse in flavor until touched by frost, it then becomes peculiarly sweet and tender, and there are few gardens in North Carolina and Georgia which do not allow generous space for the Collard. In this section, local markets absorb

immense quantities of Collards, and the crop is usually quite profitable. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., \$1.00.

White Cabbage.—This is a great improvement upon the old Southern Collard, as it forms a good head and is therefore more attractive in appearance as well as of finer quality. We recommend it strongly to all who are fond of "greens." Per pkt., 5 and 10 cts.; per oz., 15 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.50.



CULTURE.—An ounce will produce about 2,500 plants. Sow in spring or summer as directed for cabbage, either in beds to transplant when large enough or in rows where the plants are to stand. Three feet each way ought to be given the plants, as they make much foliage, especially the Southern Collard.



Cardoon.

one inch deep, and when the plants are well up thin out to one foot apart.



(*Apium Graveolens*.)

Golden Self - Blanching (*Shiroughthead*).—Like the well-known White Plume celery, this variety does not require as much labor as is necessary for the blanching of ordinary kinds. It is very beautiful when matured, the heart being large, solid, and of a rich golden color. In quality it is the equal of any, and especial attention is called to the fact that it keeps much better than the White Plume. We have an exceedingly fine strain, and solicit a trial of it from all who make a specialty of celery growing, as we believe they will find it superior to any other. Cheap seed of this variety will be found untrue to type in every case. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., \$1.00; per lb., \$4.00.

Fin De Siecle.—A highly-improved strain of the large Schumacher celery; it is remarkably crisp and solid, and can be kept very late. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Perle Le Grand.—This is considered excellent for early use, as it gets flavor and color very quickly. The heart is golden yellow, and the weight of the stalks makes it desirable for market. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$2.50.

Crawford's Half Dwarf.—Of the older varie-

CELERIAC.

Turnip Rooted.—This is a species of celery which is grown for its roots only. These when cooked, sliced, and served with vinegar are very much liked by many people. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.

CULTURE.—An ounce will produce about 3,500 plants. Cultivation is the same as for celery, except that no trenching or hilling is required. The size and quality of the roots depend upon the cultivation, and the ground should be frequently worked until they are well grown.

CARDOON.

(*Cynara Cardunculus*.)

Large Solid.—The most desirable variety, as the leaves are almost free from spines. The stems, after being blanched like celery, are useful for stews, soups, and salads. It grows about four feet high. Per pkt., 5 and 10 cts.; per oz., 40 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$2.50.

CULTURE.—An ounce will produce about 3,000 plants. Sow early in spring in drills



Golden Heart Celery.



ties we regard this as the most satisfactory for Southern cultivation. It grows to a fair length, is a good keeper and of rich, nutty flavor, but the Giant Pascal is rapidly taking its place in both private and market gardens. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.

White Solid.—An old variety now little used by market gardeners. The stalks are long, round, very crisp, and solid; but in grain and flavor it does not bear comparison with the recently introduced varieties. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.

Incomparable Dwarf Red.—The texture of the stalk is rather coarse, but a brilliant rose color renders it very attractive when mixed with the white. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Boston Market.—A fine celery of low and branching habit. It is not so large, however, as the Golden Self-Blanching and Giant Pascal, and is less desirable for the South. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Golden Heart.—A large, showy variety, the heart of which blanches to a wax-yellow. It keeps well and is of good flavor, but is not as good as the Golden Self-Blanching. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Giant Pascal (*Thoroughbred*).—A green-leaved selection from the Golden Self-Blanching, which is especially adapted to Southern cultivation. The stalks are very large and thick, and yet rarely have any trace of the bitterness so often found in extra large kinds. It blanches easily and quickly to a golden yellow, and is exceedingly attractive in appearance. Being a good keeper also, it is very valuable to market gardeners. We do not hesitate to offer the Pascal and Golden Self-Blanching as the two finest varieties for Southern use. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.



Celeriac.

Perfection Heartwell.—It is claimed for this variety that, although not of the best quality, it can be grown upon poorer soil than is required for others. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

White Plume (*Thoroughbred*).—Those who use celery before freezing weather will find the White Plume very satisfactory. By gathering the stalks together and tying them with a piece of matting it may be blanched without the usual hilling process, the inner stalks and leaves being naturally white. Its appearance is handsome and the flavor excellent, very few of the stalks being hollow, but it must not be relied upon for winter use. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

New Pink Plume.—This novelty resembles the White Plume in every respect except in color and its superior keeping qualities. It is very attractive, and we think it will become popular in family gardens. Per pkt., 5 and 10 cts.; per oz., 35 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Soup or Flavoring Celery (Old Seed).—As most housekeepers know, celery seeds are extremely useful for flavoring soups, pickles, salads, etc. Old seeds are as good for these purposes as new ones, and may be had very cheaply. Per pkt., 5 cts.; per lb., 40 cts.

CULTURE.—One ounce will produce about 4,000 plants. The cultivation of celery in a hot climate is attended with many difficulties, but although Southern celery is rarely so large as that grown in colder sections, it is not surpassed by any in firmness of grain and delicacy of flavor. Sow the seed as early as possible in spring in a moist place, and cover them very lightly, rolling or pressing the surface firmly after sowing to facilitate germination. This is most necessary. When the plants are four or five inches high, transplant into trenches fifteen inches wide and four feet apart. For the long-stalked varieties, dig the trenches a foot deep and put four or five inches of thoroughly rotten manure on the bottom, covering that again with three inches of good soil. Set the plants in two parallel rows six inches apart, leaving them eight inches apart in the row, and taking care to bring the soil closely around the roots. For the Dwarf and Half-Dwarf kinds trench only half the depth mentioned. Much growth need not be expected until the heat of summer is over, but as the plants grow draw the earth up gradually to keep the leaf-stalks together, and so prevent the dirt from getting into the heart. Finish hilling up in the fall, to blanch for use, but always avoid working the ground when it or the plants are wet.



(Zea Mays.)

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

EXTRA EARLY.

Adams' Extra Early (Showbread)—A well-known stock, which is largely grown by Southern shippers because it is the earliest corn in cultivation. The ears, which are very small and of indifferent quality, can usually be cut about six weeks after the date of planting. A crop of this corn cannot be made upon land which is not strong, and it is customary with the Virginia and Carolina growers to plant it in their richest soil and use guano liberally in addition. As it cannot compete with larger corns, it must be forced for the first market. Per qt., 20 cts.; by mail or express, 35 cts.; per bush., \$3.00.

Metropolitan.—There can be no question that this surpasses every other extra early sugar corn, being only a few days later than the insignificant little Cory, while as large and handsome as most of the second earlies. Under proper cultivation, the ears are upwards of eight inches in length and have not less than ten rows, the grains being unusually deep. The cob is white, and the ear tapers so little that the well-rounded point is nearly as thick as the bottom. The flavor is as good as any except perhaps the Country Gentleman, and it remains a long time in the milky state. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

Kendal's Giant.—Next to the Metropolitan, we prefer this to any of its class, as its quality is excellent and the ears are seldom shorter than seven inches; our sales of this corn have increased steadily since its introduction, showing that it must have merit. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

Extra Early Cory.—For many years this old variety was almost the only sugar corn used for first crop, but it is going out of cultivation on account of the introduction of superior sorts practically as early; the ears are generally five or six inches long, and not very well filled. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

EARLY.

Tait's Norfolk Market Corn.—To those who grow early corn for market we offer a variety which surpasses in general desirability every other kind in cultivation. This statement is amply justified by the remarkable record it has made: Unknown in 1897, it was famous in 1898, and our sales of it ever since have been more than three times as great as the sales of all other early corns combined. It has almost driven Adams' Early out of cultivation, and may be said to have revolutionized the growing of early corn, since one is now perfectly safe in handling that crop; whereas it has always been one of the most speculative. If unsalable in the green state, the old kinds were worthless, but the Norfolk Market is valuable when matured. Unlike the varieties which have heretofore been considered standard, it is a really handsome corn, and valuable aside from its availability for "roasting ears," the ears attaining an average length of over eight inches, with about sixteen rows to the ear. As will be seen from our photograph, the rows are beautifully regular, and the cob is covered to the very tip. When in a green state the grains are very plump and milky, with a better taste than is possessed by either the Extra Early Adams, or Adams' Early, and by many people it is even preferred to the sugar varieties. Letters received from points all over the country show that it is popular in all markets, for consumers soon discover that its quality accords fully with its prepossessing appearance. We believe this corn supplies one of the proverbial "long-felt wants," there having been no shipping corn up to this time which really filled the gap between the little extra early varieties and the later sorts. Our stock is grown from picked ears exclusively, and we offer nothing with stronger recommendation than we are able to conscientiously give the Norfolk Market Corn. Tait's Norfolk Market Corn is sold only in sealed bags, and none should be accepted without the Thistle seal. The necessity of this warning will be evident when we say that Blount's Prolific and Trucker's Favorite are being sold as Norfolk Market by some of our unscrupulous competitors. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$3.00.

Raleigh, N. C.—This is the best of the early Dent varieties, and is of better quality than the Early Adams; it is rapidly taking the place of the other early Dents.

Carrsville, Va.—The Norfolk Market Corn I bought of you was the best I ever saw.

Great Bridge, Va.—From one and one-half pecks of Tait's Early Norfolk Market Corn we sold last season over \$125 worth of roasting ears. There is no early corn which compares with it in value.

Marietta, Ga.—I will want some of your Norfolk Market Corn. It is a success.

Lewiston, N. C.—Tait's Early Norfolk Market Corn did finely for me this season.

A. T. EASON.

TAIT'S
EARLY NORFOLK MARKET
CORN



PHOTO BY GEO. TAIT & SONS.





Portsmouth, Va.—Your New Norfolk Market Corn made a splendid crop for me, maturing early, and I had no trouble in selling it at a good price as long as I could ship. J. SKEETER.
 Whiteville, N. C.—We would hardly know what to do without your Norfolk Market Corn. J. W. MAULTSBY.

Trucker's Favorite.—The only rival of our famous Norfolk Market Corn is a very handsome selection from the Early White Dent, known as Trucker's Favorite, and there are some who think it will eventually supplant the Norfolk Market just as the latter took the place of all the other formerly popular early varieties of table corn. It is true that the long, well-filled, and symmetrical ear has a slight advantage of the Norfolk Market in point of size, and there is little difference in earliness, but on the other hand, it is decidedly inferior in the appearance and the quality of the grain. In the larger corn, one misses the dainty, pearly grain which distinguishes the Norfolk Market from all others of its class, and the Favorite is also much coarser in flavor as well as less sweet. Those who are familiar with the Norfolk Market will remember that it is not only almost as sweet as the sugar corns, but is even more delicately flavored than some of them. For such markets as may rank size above quality, however, the Trucker's Favorite will certainly prove very desirable, and we can unhesitatingly recommend it to that extent. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$3.00.

Adams' Early.—Once the favorite market variety in Virginia and the Carolinas. It is eight or ten days later than the Extra Early, but much larger, and it was the leading early corn up to the introduction of Tait's Norfolk Market. It is no longer a paying crop, and we caution our customers against the mistake of attempting to sell it in competition with a corn larger, handsomer, better, and more productive. Per qt., 20 cts.; by mail or express, 35 cts.; per bush., \$3.00.

Early White Flint.—We have a selection of the White Flint which is superior to the common stock. It is only eight or ten days later than Adams' Early, and produces a showy ear a foot or more long, with large and pearly grains. In really rich soil it has an average of three ears to the stalk, and will occasionally have twice that number. It makes also the very best hominy. Per qt., 15 cts.; by mail or express, 30 cts.; per bush., \$3.00.

MEDIUM.

Triumph.—A sugar variety which has long, white ears of sweet and delicate flavor. Being midway between the second-early and the late corns, and remarkably productive, it is one of the best kinds to raise for general crop. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

Eight Rowed.—An excellent sugar corn for main crop, early and productive, but less used than the newer varieties. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

New None-Such.—In appearance this western variety is unlike any other sugar corn, both stalks and foliage being tinted with a peculiar shade of pink. It is of extra strong growth, a heavy yielder, and perfectly true to its type. The ear is above the medium size, has twelve to fourteen rows to the cob, and is of fine quality. Market and family gardeners will find it very desirable. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

Squantum, or Potter's Excelsior.—This standard old variety still ranks high among intermediate sugar corns, and in some respects is really unsurpassed in its class. The ear is long, the cob filled to its utmost capacity—unlike most of the larger kinds of sugar corn—and the quality is excellent. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

Stowell's Evergreen (Sweetcorn)—For the main crop this is perhaps the most valuable variety of sugar corn, as it remains green for a long time, and is usually freer from worms in the ear than most sorts are in the South. The grain is deep and exceptionally well flavored. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

Hickox Improved.—A valuable sugar corn for both market and garden, with handsome ears, richly flavored, and almost white. It is of medium earliness and excellent for canning purposes. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

LATE.

Country Gentleman (Sweetcorn)—All who have grown the Country Gentleman Corn in this section agree in pronouncing it one of the very best for the South, where so few sugar varieties succeed. It is of particularly fine flavor, very milky and tender, and has an unusually small cob. The ears average eight inches or more in length, and a stalk will sometimes produce as many as four full-sized ears. It is really an improved Shoe Peg. We note that any gardener who once tries the Country Gentleman is sure to come to us for it again in the following season. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

Ne Plus Ultra (Shoe Peg).—Wherever this corn is known it is a favorite on account of its productiveness and sweetness. The kernels are oddly shaped—suggesting the name of shoe peg—and are placed irregularly upon the cob. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

Egyptian.—This late variety is very desirable in every respect, being large, remarkably uniform, and deliciously flavored. On account of its size and productiveness it is popular with those who grow for the canners. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

Late Mammoth.—The largest sugar corn which we have, and strongly recommended on



account of size, quality, and productiveness. It is very late, but will outsell any other kind so soon as it makes its appearance in the market. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

Black Mexican.—The ears of this corn are black when the grains are matured, and they should, therefore, be cut when young to avoid a dark, unattractive appearance when served on the table. It is very sweet, and has won great favor in this part of the country, being preferred by many gardeners to any other sort, although it is certainly less desirable on the whole than the Country Gentleman. Per qt., 25 cts.; by mail or express, 40 cts.; per bush., \$4.00.

NOTE.—One quart of corn will plant about 200 hills; six quarts of field corn are required to the acre, and from eight to ten quarts of sweet corn. As the sugar corns are very sensitive to cold, damp weather, they should not be planted until the ground has become thoroughly warm. Make the hills three feet apart each way, and put five or six kernels in a hill, thinning afterwards to two or three plants. If many side-shoots appear, break them off and keep the soil well hoed up around the stems. The small, extra early varieties may be planted as closely as two feet apart if the ground has been heavily fertilized. In shipping roasting ears, care must be exercised to avoid using too large a package, as it heats very easily. Ventilated baskets or crates holding a bushel make the best package.

POP-CORN.

(*Zea Everta.*)

Quotations per 100 pounds, per 1,000 pounds, and per ton will be gladly furnished at any time.

Rice.—This variety is regarded as the best of pop-corns for commercial use, although several other excellent kinds may be had. It yields more than any other, and is all that can be desired for popping. The fodder makes good green food, and it is sometimes planted exclusively for that purpose. We can supply this kind in the largest quantities, and will have pleasure in making price on any amount desired. Per lb., 10 cts.; by mail or express, 20 cts.

Red Rice.—There is little, if any, difference between this and the ordinary White Rice except as to color, and even this distinction disappears after popping. The ears are very beautiful, the ruby-colored grains being very clear and brilliant. Per lb., 10 cts.; by mail or express, 20 cts.

White Pearl or Silver Lace.—Preferred by some growers, but less popular than the Rice.

It has a beautiful round grain, from which the name is derived. Per lb., 10 cts.; by mail or express, 20 cts.

FIELD CORN.

(For list of varieties, see Field Seeds.)

CORN SALAD OR FETTICUS.

(*Valeriancella Olitoria.*)

Large Seeded.—A quick-growing salad, which, in sections where it is known, is considered an excellent substitute for lettuce. In the South it is perfectly hardy, growing vigorously during any except freezing weather, and we see no reason why it should not become more popular. Of the several varieties this has the largest and thickest leaves, and is generally preferred. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 50 cts.



Corn Salad.

CULTURE.—An ounce will sow 20 square feet; five pounds will sow an acre. If wanted for winter and early spring salad, the seed should be sown in shallow drills about the last of September or the first of October, giving in general the same treatment as spinach. If sown early in the spring it will be ready to cut in about two months, but it is much better flavored in cold weather. Manure the ground well before sowing, and keep down the weeds and grass.

CRESS.

(*Lepidium Sativum.*)

Curled or Pepper Grass.—This is the best variety, and is very much liked as a small salad on account of a certain peculiar piquancy of flavor. It may also be used for garnishing. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 50 cts.

Water-Cress.—This delicious, piquant salad is universally esteemed, and would be more generally grown but for the common idea that it will succeed only in a stream of water. It does best in such a situation, but may be grown in any really moist soil, and does very well, indeed, when sown in a damp hot-bed if not allowed to get too warm. Per pkt., 10 cts.; per oz., 40 cts.; per $\frac{1}{4}$ lb., \$1.00; per lb., \$4.00.



Triumph.

Eight-Rowed.

Cory.

Egyptian.
Some Choice Sugar-Corns.

Hickox Improved.

Ne Plus Ultra.

None-Such.

Kendall's Giant.





CULTURE.—An ounce will sow 100 feet of drill. As cress soon runs to seed and then becomes useless, it is well to sow at intervals of two or three weeks in drills eight inches apart. To secure the best germination of the seed, cover very lightly with fine earth and press firmly with the back of the hand or spade.



(*Cucumis Sativus*.)

We are among the largest growers of cucumber seed in the world, and have had extraordinary opportunities for developing fancy strains. In the three famous stocks of White Spine listed below we believe we own the finest forcing cucumbers ever in cultivation.

Tait's Model Forcing.—In symmetry, productiveness, and uniformity of size, this now famous strain of forcing cucumber is easily superior to every other in cultivation, and we believe it is also the least affected by extremes of heat and cold. For several years it has been used by many of the principal cucumber growers of the Southern States, and we are often told of instances where its perfection has enabled it to outsell all other cucumbers as much as a dollar per package. In Florida, Georgia, the Carolinas and Virginia, it stands first in favor, only two other stocks rivalling it at all, neither of these its equal except as to color and earliness. The vine is of extraordinary hardiness, resisting disease and unfavorable weather, and we wish to call especial attention to its recuperative power; vines apparently dead from drought and burning suns will revive after conditions improve and then set a fine crop of salable fruit; this is one of the most valuable characteristics any cucumber could have, but to that good quality the Model adds another equally important: it is apparently absolutely free from sunburn, being, as we believe, the only one of which this may be said. The fruit is longer than any other forcing cucumber, averaging nine inches, and its beautiful proportions originally suggested its name of "The Model Cucumber." Experienced growers will know how to appreciate the habit of setting the first cucumbers so closely around the hill that they are often really piled together. The color is a luxuriant dark green, so permanent that the fruit must be very ripe indeed to show any yellow tint. We are never able to meet the demand for this variety, orders always exceeding our expectations. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.; price per 100 lbs. on application.



Tait's Climax Forcing Cucumber.

Berkley, Va.—I find one great advantage in using your Model Cucumber, as it never shows any loss of color where exposed to hot suns. It is undoubtedly the best all-around cucumber in cultivation.

W. J. BERRY.

Washington, N. C.—My cucumber crop was very fine, and I got for Tait's Model White Spine from one dollar to one dollar and fifty cents more per package than was gotten for any other kind of cucumber shipped from Washington.

S. F. FLEMING.

Hampton, Va.—The Model Cucumbers I raised from your seed were, without exception, the finest I ever saw.

S. CLEMENS.

Portsmouth, Va.—Of the various forcing cucumbers I find the Model White Spine decidedly the most satisfactory. In productiveness, size, shape, and color, as well as earliness, it surpasses any sort I am acquainted with.

J. VERNON CARNEY.

Seymour, Conn.—Your Model Forcing Cucumber is fine, and all the seeds were all right.

W. S. COOPER.

Tait's Climax Forcing.—This selection from the well-known Forcing Arlington White Spine is distinguished from the older stock by a richer, darker green and superiority as to earliness, not even our splendid Model Forcing being of such rapid growth. On good soil it is



so very deep in color as to appear almost black, and since the color of a cucumber is such a factor in its market value, there are many who would esteem it highly for this point alone, aside from its remarkable earliness. The shape is good, very little fruit showing any tendency to neck, and no cucumber could be more firm, but it is less productive than the Model—beside which all other extra early kinds seem shy bearers. After thorough field tests, we offer it as the best colored and earliest cucumber ever originated, and all gardeners who put these two qualities first will find in it their ideal. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.; price per 100 lbs. on application.

Forcing Arlington White Spine (*Forcing Arlington*)—Those who are familiar with the Boston markets know the beautiful cucumber which comes in early in the season from the great greenhouses around that city. It is of fine shape and fair size, very dark green in color, and always commands a ready sale. This is a forcing strain of the well-known Arlington White Spine, developed by long selection, and now one of the three great shipping cucumbers of the South. It is inferior to the Model in size, symmetry, and productiveness, but is possibly a shade earlier. Almost all catalogues list this variety, but it should not be supposed that the same stock is offered by all, many of these so-called "Forcing Arlington" being destitute of every quality characteristic of the genuine strain. We exercise the greatest care in growing this cucumber, and our stock is as pure as we can make it by rigorous selection each year. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.; price per 100 lbs. on application.

Japanese Climbing.—Many family gardens are necessarily so small that space cannot be spared for vegetables which run over the ground. Gardeners who have been cut off from growing cucumbers for this reason will welcome this introduction from Japan. It is entirely distinct from all other kinds, being a vigorous climber, with such abundant foliage that it may be used for planting on trellises as a screen. The fruit is cylindrical in shape, nine or ten inches long, and of first-class quality, being good for table use as well as for pickling. Any fence or trellis with proper exposure will answer for support, and we are not surprised the climbing cucumber has become very popular, especially since the bearing season is from early summer until frost. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$1.50.

Arlington White Spine.—A fine selection from the White Spine, most used by market gardeners in the Eastern States. It must not be confounded with the Forcing Arlington, to which it is decidedly inferior, especially as regards earliness. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 65 cts.

Cool and Crisp.—This agreeably suggestive name has been given to a cucumber which promises to be of great value in the family garden, as it is extra early, well colored, a continuous bearer, and equally good for slicing and pickling. The fruit is rather slender in proportion to its length, and in the market would be discriminated against for this reason, but it is unusually crisp, and few cucumbers are so prolific. Although not handsome enough to merit recommendation as a market variety, it will be found excellent for the use referred to. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 30 cts.; per lb., \$1.00.

Early Cyclone.—A small extra early cucumber, much like the old Russian in shape and size. The vine is remarkably productive, but the fruit is too small and the quality only fair. Per pkt., 5 and 10 cts.; per oz., 15 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., 75 cts.

Early Green Cluster.—The cucumbers of this variety, as indicated by the name, are produced in clusters. They are small and short, but for family use this deficiency is to some extent offset by the productiveness of the vine. Market gardeners should never use it, as it cannot stand comparison with such cucumbers as Model, Climax, and Forcing Arlington. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

New Cumberland.—This new pickling cucumber is now considered superior to all of the older varieties grown for that purpose, as it is of really ideal shape and quality. It is an unusually prolific vine, and the fruit is distinguished by innumerable tiny spines set almost as closely as hairs could be. The color is excellent, and in brittleness the flesh surpasses any pickling cucumber in cultivation. Per pkt., 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 30 cts.; per lb., \$1.00.

Ever-Bearing.—Next to the Cumberland—and by many ranked equal to it—the best cucumber for pickling is this new variety, which has been very appropriately called Ever-bearing. It is amazingly prolific, as the vine retains its vigor throughout the season, bearing steadily so long as the fruit is picked. While extra early, it cannot be recommended for any purpose except pickling, the size being too small for competition with such splendid cucumbers as Model, Climax, and Forcing Arlington. For pickling, however, the short, thick fruit, only four inches long when mature, is just what is wanted, and its deep green color is an additional recommendation. Per pkt., 5 and 10 cts.; per oz., 15 cts.; per $\frac{1}{4}$ lb., 30 cts.; per lb., \$1.00.

Turkey Long Green.—For those who prefer slender cucumbers this is the best to be had, as the fruit is nearly twice as long as the old Long Green and the quality first-class. It is not very productive, however. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., \$1.00.

London Long Green.—An improvement upon the old Long Green, very superior in shape, length, and color. It is firm-fleshed and crisp, with few seeds, and makes good pickles. While



fairly early, it is not much used in the South as a table cucumber, our fine forcing varieties being preferable in every way. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., 75 cts.

Nichols' Medium Green.—Of fair length, smooth and straight. The fruit is dark green, and good for pickling as well as for slicing. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., 75 cts.

Gherkin.—This well-known variety is grown exclusively for pickles, and is not really a cucumber at all. Every one is familiar with its oblong, spiny fruit, and it is a great favorite for pickling. Per pkt., 5 and 10 cts.; per oz., 15 cts.; per $\frac{1}{4}$ lb., 30 cts.; per lb., \$1.00.

CULTURE.—An ounce is sufficient for sixty hills; two to six pounds are planted to the acre (in hills). To obtain early cucumbers plant the seed on inverted pieces of sod six or eight inches square and place in a hot-bed, so that by the time the ground becomes warm enough for cucumbers the plants may be well started. Set the sod in hills previously prepared for them by enriching the soil, and if the nights are cool, protect from frost with an inverted pot or box. For the main crop plant the seed in open ground as soon as danger of frost is past in hills six feet apart, putting about a dozen seed to the hill. The young plants are often attacked by insects, and should not be thinned out until they are large enough to be safe. Leave about four plants to the hill, and gather the cucumbers as they are produced. If left to ripen on the vine, it will cease to bear. For pickles, plant any favorable time about the middle of summer.

ENGLISH FORCING CUCUMBERS.

Telegraph.—A famous old variety, which is generally preferred by experienced growers on account of its great length, perfect shape, and productiveness. Per pkt., 25 cts.

Duke of Edinburgh.—A smooth, symmetrical cucumber, much liked by the English. It is very large and well colored. Per pkt., 25 cts.

CULTURE.—These varieties are grown only under glass, usually in houses arranged for forcing vegetables. Plant the seed in November or December, putting them in three-inch pots and using soil as rich and loamy as can be had. Use only the strong plants, and set them out carefully when well started. Artificial fertilization is necessary, as insects are not able to perform that service as they do with outdoor blossoms. A packet contains about ten seeds.

DANDELION.

(*Taraxicum Dens-Leonis*.)

Improved Broad Leaved.—A fine variety, which produces leaves twice as large as the ordinary kind. Per pkt., 5 and 10 cts.; per oz., 40 cts.; per $\frac{1}{4}$ lb., \$1.25; per lb., \$4.50.

Extra Early Broad Leaved.—The most desirable for early use. Per pkt., 5 and 10 cts.; per oz., 40 cts.; per $\frac{1}{4}$ lb., \$1.25; per lb., \$4.50.

Giant Erect.—A fine, vigorous dandelion, which we think will prove valuable for shipping to Northern markets. Per pkt., 5 and 10 cts.; per oz., 50 cts.; per $\frac{1}{4}$ lb., \$1.25; per lb., \$4.50.

CULTURE.—An ounce is sufficient for 100 feet of drill. In some parts of the country the dandelion is considered a most wholesome and agreeable salad. It is perennial, and can be cut very early in the spring. Sow the seed as early as the ground can be broken in drills about eighteen inches apart and half an inch deep. Hoe well during the summer, and do not attempt to cut at all until the following spring. If the leaves are blanched by being shaded with boards, etc., they will be much less bitter than if used in the natural state. The flavor of the roots after drying and roasting is said to somewhat resemble that of coffee.



Curled Endive.

in their gardens. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.50.

White Curled.—Persons unwilling to take the trouble to blanch Green Endive will welcome the introduction of a variety which is naturally almost white; it is of very rapid growth, and not as mossy in appearance as the Green. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$1.50.

CULTURE.—An ounce will produce about 2,000 plants, and is sufficient for seventy feet of drill. It is easily cultivated, and the only attention required is regular hoeing until time for blanching. Sow in August for fall and winter use in shallow drills one foot apart, and when

ENDIVE.

(*Chicorium Endivia*.)

Green Curled.—This plant is by no means appreciated in the South, being altogether unknown in many sections. It is a delicious salad, especially when served with lettuce, and is universally regarded as very wholesome. Nothing is prettier than Endive for garnishing, and we urge all our readers to introduce it

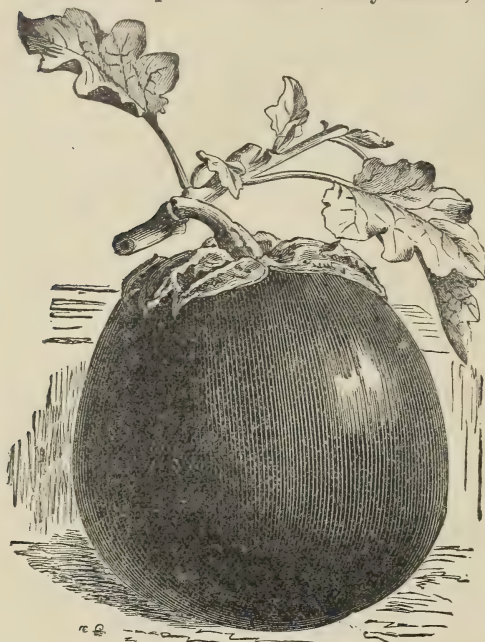


the plants are two inches high thin out to twelve inches in the row. When the leaves have grown to about eight inches gather them in the hand and tie together at the top with soft twine or matting. Blanching may be done in small quantities at intervals, but never except when the leaves are perfectly dry.

EGG PLANT.

(*Solanum Melongena*.)

Tait's Purple Perfection.—Badly colored, irregular, and undersized egg plants are more



Perfection Purple Egg Plant.

commonly seen in many markets than are specimens of the best type, and this is owing less to season and cultivation than to impurity of the seed from which they are often grown. The greatest care in selecting the seed stock is necessary to bring egg plants to perfection, and all growers are not willing to take such trouble and expense. Our superb strain of the improved New York Purple has long been recognized by the market gardeners in the vicinity of Norfolk as one of the finest types ever produced, excelling in every desirable quality. It begins fruiting early, and being of strong and healthy habit, continues to bear throughout the season, while the size and form are very noticeable for their superiority to the ordinary stock of the New York Purple. The fruit is a beautiful, regular oval, of a deep, luscious purple, rarely showing any tinge of yellow or red unless injured by unfavorable weather, and the flesh is deliciously flavored. Few vegetables are less attractive to the eye than the dull, misshapen egg plant, and the gardener who grows this crop for market cannot exercise too much prudence in purchasing his seed. We especially invite a trial of our strain by truckers in the extreme Southern States. Per pkt., 10 cts.; per oz., 50 cts.; per $\frac{1}{4}$ lb., \$1.25; per lb., \$5.00.

Dixondale, Va.—The Egg Plants were splendid, and made life worth living.

Raleigh, N. C.—One of the best selections of the N. Y. Improved Egg Plant is Tait's Purple Perfection. This is probably one of the purest strains in the trade.

Hampton, Va.—Tait's Purple Perfection are the finest egg plant I ever saw. I had some which would not go into a peck measure, the color being fine—as glossy as paint could make them. The plants were very strong, and averaged from ten to twelve fruit to the hill.

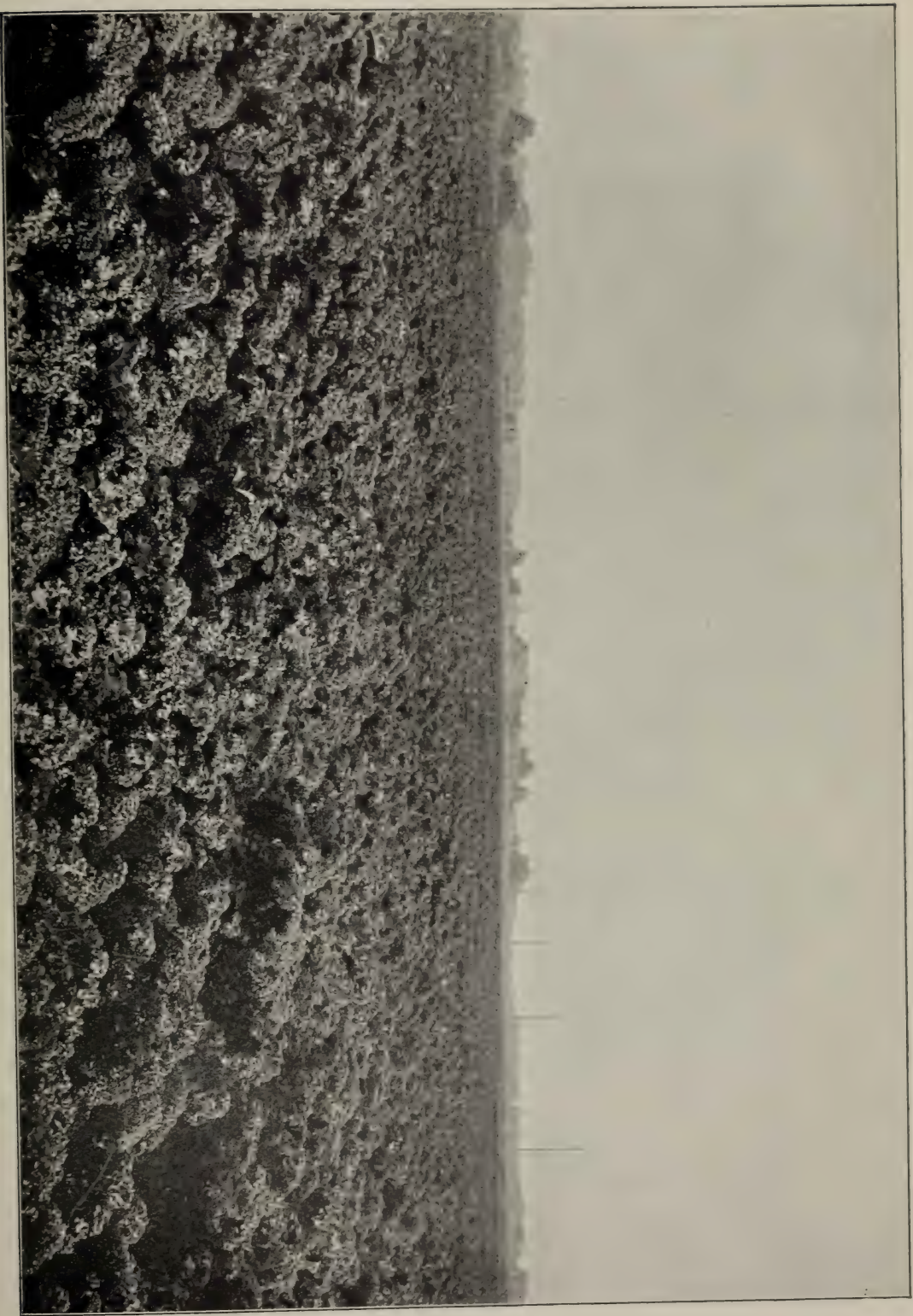
Norfolk, Va.—My crop of egg plant from your seed is all I could wish, as the fruit is perfect in form and color.

Black Pekin.—A dark-foliaged variety with jet black fruit. It is very early, and although not a sure bearer, is used considerably in some parts of the North. The quality is fair, but we do not recommend it for either family or market gardens. Per pkt., 10 cts.; per oz., 50 cts.; per $\frac{1}{4}$ lb., \$1.25; per lb., \$4.00.

New White.—This novelty from the South promises to be very popular, being of excellent quality as well as unique in appearance. The color is a creamy white, shading to pale green at the stem, and the fruit is well shaped. Per pkt., 10 cts.; per oz., 60 cts.; per $\frac{1}{4}$ lb., \$1.50; per lb., \$6.00.

Chinese Scarlet.—An interesting introduction from China, small but very ornamental. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., \$1.00; per lb., \$3.00.

CULTURE.—An ounce will produce about 1,000 plants. As the seeds require much greater heat than is necessary or desirable for other plants, a frame should be prepared especially for them. Sow the seed early in March and keep the sash on until the plants appear, after which air must be given on warm days. The young plant is exceedingly delicate, and close attention must be given them during the earlier stages. When two or three inches high prick them out into small pots to induce stockiness, and, if possible, transplant again into larger pots. With every transfer the plant gains strength. Do not risk planting into the open ground too early, as a single cold night will seriously check the growth and probably cause the first blossoms to drop. When the weather has turned permanently warm set them in the field thirty inches apart each way. The ground ought to be very richly manured and earth



Tait's Dwarf Green Curled Scotch Kale—"In 60 acres not an impure plant."





kept well drawn up around the stems. Where only a few plants are wanted for family use and there is no hot-bed convenient, the seed may be sown in a window box, provided the room is kept at a uniform heat.

GARLIC.

(*Allium Sativum*.)



Garlic.

Many people prefer garlic to any other flavoring for soups, stews, etc., and it is known to be an extremely wholesome food. It is propagated from small bulbs, which multiply themselves by division. They should be put in the ground early in the spring, being set four inches apart in the row, with the rows one foot apart. A pound will set a row ten feet long. The most suitable soil is a rich loam, and the cultivation is about the same as that given onions. When the tops die down in midsummer, the crop is matured, and should be harvested like onions. They will keep for a long time if stored in a well-ventilated room. Per lb., 40 cts.; prepaid by mail or express, 55 cts.

GOURDS.

(*Cucurbita*.)

We have a number of different kinds of Gourds grown for their beauty or oddity, a list of which will be found in the Flower Seed section of this catalogue, and the following are useful aside from their value as ornamental vines. Cultivation is, of course, little more than the first preparation of the soil, as all the vines are able to take care of themselves when once started.

Large Dipper.—Before the day of cheaply-made household utensils many a family found it worth while to produce their dippers without any expense, and this familiar old gourd is as serviceable as ever, being wonderfully light in proportion to strength and capacity. One can choose between straight and curved handles, as the gourd when supported above the ground has a perfectly straight stem. Per pkt., 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 60 cts.; per lb., \$2.00.

True Nest Egg.—Being of the same shape, size, and color of ordinary eggs, these make capital nest eggs, and have long been used for that purpose. They are not easily broken, and remain pure white a long time. Per pkt., 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 60 cts.; per lb., \$2.00.

Dish Cloth.—People not acquainted with this extraordinary gourd are apt to doubt its practical value, but it would be hard to get a more durable dish cloth, and as a flesh brush it compares favorably with manufactured ones. Per pkt., 10 cts.; per oz., 40 cts.; per $\frac{1}{4}$ lb., \$1.00; per lb., \$4.00.

HORSE RADISH.

(*Cochlearia Armoracea*.)

One of the crops which has been almost totally neglected on Southern farms is horse radish, and yet it can be made very profitable by proper cultivation. Many of the small New Jersey gardeners find they can do as well, and often much better, with it than with the standard vegetables. It seems that there is always a good market for well-grown roots, and most persons would be astonished to know how many thousands of tons of horse radish are annually required to satisfy the demand. We have decided to offer cuttings this season with the hope that attention may thus be directed to one of the few crops not now more or less overdone. Soil for horse radish should by all means be deep, and the richer it is the larger and more salable will be the roots. Nothing is more easily grown, and many gardeners will find it convenient to put the cuttings between cabbage or some other winter crop, the horse radish making little growth until spring is well advanced. The roots are gathered in the fall, trimmed neatly, and can usually be profitably sold at once. The cuttings we offer are from one of the principal horse radish growers in the East, and we can supply them in any quantity. Per doz., 25 cts.; per 100, \$1.00; per 1,000, \$5.00.



(*Brassica Rapa Acephala*.)

New Emerald Isle.—Such trials as could be made from spring sowings last season indicate that this new selection from the Dwarf Green Curled Scotch will prove very valuable to the market gardeners of this locality, where the kale crop is of such importance. It promises to be extremely productive as well as attractive, and if it is the equal of the regular Scotch



Kale in hardness we think it must become a general favorite with truckers. The color is quite distinct from that of any other kind, being a strikingly rich emerald green, and the leaves are exquisitely curled from base to tip. We recommend it for trial. Per oz., 10 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., \$1.00.

Norfolk, Va.—I believe your new Kale will be very desirable, as it certainly seems much more productive than the Standard Scotch Kale. L. W. T. LAND.

Dwarf Green Curled Scotch (*Swinghead*)—A yellowish green kale, which is grown extensively in the South for shipping during the winter. As it is never very tender, it is less desirable for family use than Tait's Favorite, but is much prettier, and, as a rule, more profitable for market. It is exceedingly dwarf, averaging little more than a foot in height and spreading widely. This habit of growth gives great protection to the stalk, so that cold weather rarely injures it seriously. The leaves are very intricately and beautifully curled, and being hard and stiff, carry perfectly when packed. Scotch Kale is one of those plants which, having been bred up from an inferior and totally different type, is ever seeking to reassume its original characteristics; only growers who, like ourselves, are willing to exercise constant and extraordinary care in the selection of seed stock, can prevent it from deteriorating into a smooth-leaved kale, purplish in color, and three feet in height. Such stock not only suffers practical destruction in freezing weather, but has no market value even if uninjured by cold. Note in the cultural directions on next page what is said with regard to the sowing of Scotch Kale seed. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.



Dwarf Scotch Curled Kale.

Norfolk, Va.—In sixty-two acres of Scotch Kale from your seed I have not seen a single impure plant. C. W. GRANDY.

Churchland, Va.—It seems to me that your Scotch Kale has now reached perfection, for I see nothing in my fields but the finest stock of Dwarf Scotch. B. F. AMES.



Late Siberian Kale.

Tait's Favorite Green Curled.

When we introduced this now celebrated selection of Siberian Kale, it at once demonstrated its superiority to all strains then in cultivation, and was promptly adopted by all the best growers. It is hardy, very productive, and while cutting early in the season, may be held until late without going to seed. Truckers who have seen their fields of kale become worthless from seeding as the result of a few warm days in late winter will readily understand the advantage of growing a kale which never runs up to seed until spring. The shape and curling of the leaf give it the appearance of an immense feather, and, like the Scotch, it retains its stiffness for a long time after being cut. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Moyock, N. C.—The Favorite Green Curled Kale bought of you last year held longer before running to seed than any we have ever had. C. R. VANDE CARR & CO.

Plain Kale or Spring Sprouts.—We recommend this very highly for family use, as it is a rapid grower, tender and sweet while young. Although usually sown in the spring, it may be sown in the fall, as it endures cold perfectly, and can be cut at any time during the winter. It has no value for shipping, but a good demand for it can be created in almost any local market. Few crops afford better pasturage for sheep, and it is largely used in this way,



New Giant White Forcing Lettuce.





although many farmers are still unacquainted with it and ignorant of its great value for this purpose. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 10 cts.; per lb., 25 cts.

Late Siberian.—An excellent variety, which is the standard wherever the Favorite has not been introduced, but not to be compared with that improved strain. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Pe-Tsai.—The so-called "Chinese Cabbage." In growth it resembles our Cos Lettuce somewhat, and is a very popular vegetable with the Chinese, being used both raw and boiled. It does best as a fall crop. Per pkt., 5 and 10 cts.; per oz., 25 cts.

CULTURE.—An ounce of Green Kale is sufficient for 150 feet of drill; an ounce of Scotch for fifty feet of drill. Curled Kale is grown for winter and early spring greens, and should be sown, the Scotch from the first to the last of August, and the Green Curled from the middle of August to the last of September. Make the drills from eighteen inches to two feet apart, and when the plants are large enough thin out to eight inches in the row and cultivate as for cabbage. Kale is a very strong feeder, and heavy manuring is necessary to make a good crop. Whenever the leaves show a tendency to turn yellow give a liberal top dressing of guano. Plain Kale is sown in the spring as early as the ground can be worked, either broadcast or in drills one foot apart. It is one of the most rapid-growing of vegetables, and is soon ready for use. It is advisable to make sowings of this kind at intervals of ten days, so as to have it always tender. Scotch Kale is peculiarly subject to the attack of insects both before and after coming up, the flea bug being especially destructive. For this reason it is necessary to sow very thickly, and the rule with our Norfolk truckers is to put from five to seven pounds to the acre.



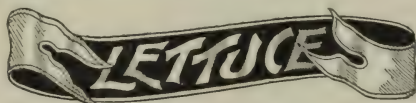
Kohl-Rabi.

KOHL-RABI.

(*Brassica Caulo Rapa.*)

Early White Vienna.—The best variety of this useful vegetable. The edible part is the enlarged stem, which is very short and of globular shape. When well grown and properly cooked they are tender and palatable, being regarded by many people as nearly the equal of cauliflower in flavor. As Kohl-Rabi becomes tough when old, it should be eaten as soon as the stems thicken to three or four inches. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

CULTURE.—An ounce is sufficient for 150 feet of drill. Sow the last of July in rows one foot apart, and thin so as to leave about ten inches between the plants. The thinnings are sometimes reset, as they bear transplanting very well. Work well to keep down weeds, but avoid throwing any earth in the crown.



(*Lactuca Sativa.*)

Wonderful Forcing (Thoroughbred).—We have become interested in this new lettuce through the emphatic recommendation of the man whom we consider the best Southern authority on the crop. After careful tests for two seasons, he has satisfied himself as to its great value, and expresses his belief that it is destined to supersede the Big Boston as a winter crop and to take the first place for spring use. He has found it not only of remarkable size, but as hard as any variety and of excellent quality. What it will do out of doors in this section remains to be seen, but in view of its remarkable record South, we have little doubt our local growers will also find it worthy of its pretentious name. We especially recommend it to those who have been disappointed in their search for a really large lettuce with solid heart. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.

Raleigh, N. C.—The Wonderful Lettuce is fine for winter use, making immense and hard heads. PROF. W. F. MASSEY.

Giant White Forcing.—This beautiful selection from the Big Boston promises to become one of the leading kinds for shipment from this section, as the tests of two years have proved it perfectly adapted to field culture. It is smaller than our well-known Imperial strain of the cabbage lettuce, and far less hardy, but is firmer, more symmetrical, of better table quality, and has a great advantage over all varieties in the exquisite whiteness of its head; the color which sometimes mars the beauty of the Big Boston is entirely absent, and so round and white is it that the originator might well have named it "Snowball." Those who have seen it at Norfolk are enthusiastic as to its value, and we hope to see all lettuce-growers taking it into account for the coming crop, especially those who make a specialty of the Big Boston. We believe they will make a mistake if they fail to do so, as it has far out-sold all other varieties in the principal lettuce markets of the North. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.



Tait's Midsummer.—Few crops are more profitable than summer lettuce, but the heat makes success extremely difficult in the South, and, indeed, many gardeners have come to regard the crop as one useless to attempt. Almost innumerable kinds of lettuce have been tried, but the majority have proved altogether unable to stand the sun, and very few have made even ten per cent. of heads. In this new strain we offer a lettuce which has given far better results than any sort ever grown in this section, and which we believe will enable many gardeners to produce excellent heads in the hottest seasons. It is unusually handsome, being of the largest size, and more solid than most of the best cabbage lettuces, while in quality it is all that could be desired. The outer leaves are a clear, light green, the heart being creamy yellow. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$2.50.

Tait's Imperial Cabbage Lettuce.—This has been thoroughly tested in different seasons, and can fairly claim to have successfully passed the experimental stage, being universally acknowledged the hardest lettuce in existence. Some of the most successful of the large



Royal White Lettuce.

growers in the vicinity of Norfolk now prefer it to any of the sorts heretofore regarded as standard, and we have repeatedly been unable to meet the demand for it. It is practically as hardy as any winter cabbage, and when well grown will fill barrels almost as rapidly, the heads being a foot across. The leaves are thick, crisp and stiff, and thus carry well in shipment—a most important consideration. The color is a bright green, and holds well after cutting, but the head does not form quite as solidly as some other sorts, and we admit frankly that it does not compare in either appearance or quality with the Giant White Forcing or Big Boston. We do not consider the Imperial desirable for forcing under glass, as it is rather too large, and it is too coarse

for family use; as an open-air lettuce, however, we are willing to back it against any stock in existence for endurance of extreme cold and yield per acre, and it is well to remember that the most beautiful of tender lettuce loses its attractiveness after a severe freeze. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Kent, N. C.—I was very much pleased with a test I made of Tait's Imperial Cabbage Lettuce last winter. F. S. NEAL.

Kempville, Va.—The Tait's Imperial Lettuce bought of you last year was the finest I ever grew of any kind. I had them so large that two and a half dozen filled a barrel. C. H. TOFFTON.

Hampton, Va.—Your Imperial Lettuce is the finest I ever grew. It keeps green all the winter, while other varieties burn and turn brown with the cold. WILLIAM TODD.

Norfolk, Va.—I have had more success with your Imperial Lettuce than with any other kind, and believe it is the most desirable outdoor lettuce ever introduced. It makes a splendid head and stands cold wonderfully. T. H. FROST.

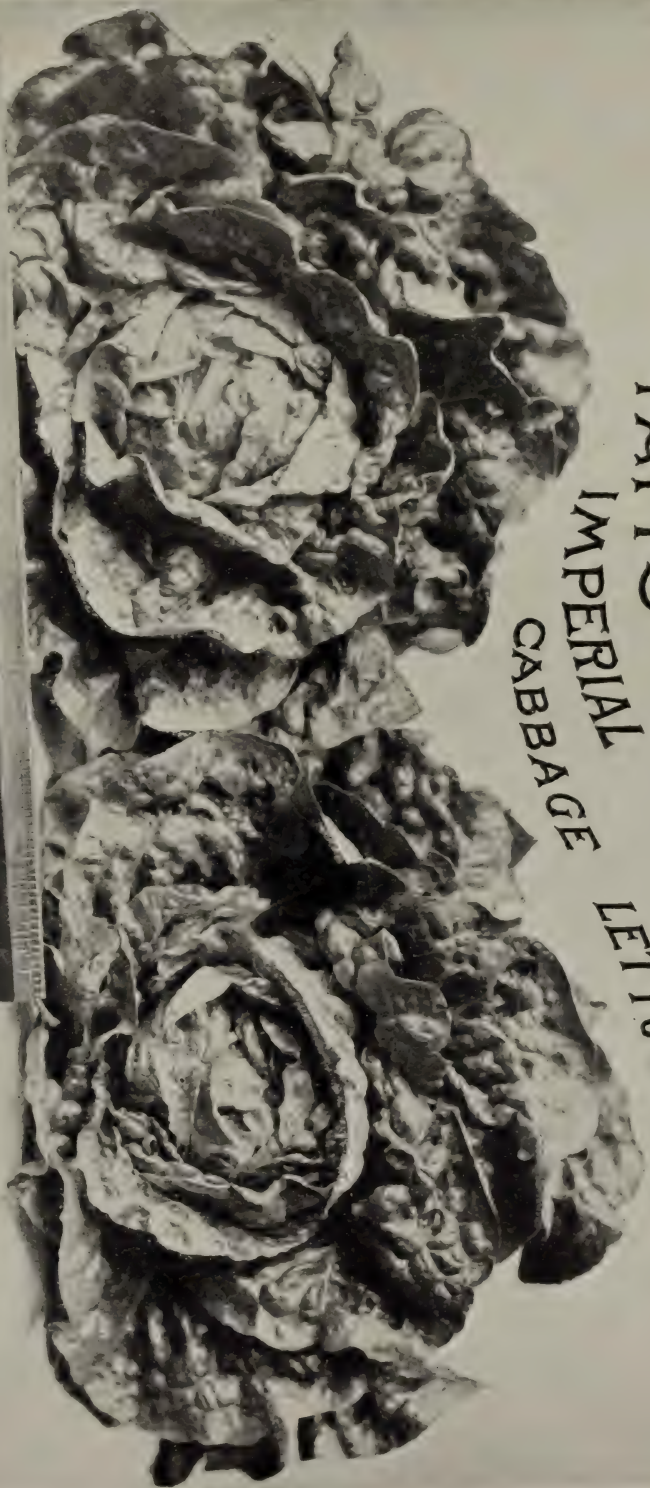
Sensation.—This lettuce—well known in some parts of the country—is not thoroughly appreciated here, and we think it should be more generally tested. It is adapted to forcing as well as to open-field culture, and has a fine, well-shaped head, which feels solid before it is half grown. The color is a light green, slightly yellowish in tint, and it ranks very high in table quality. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Big Boston (Thoroughbred)—For several years we have found a steady increase in the demand for this handsome lettuce, and it is now a prime favorite along the entire Southern seacoast, being used on a large scale both in the open ground and under protection. When first introduced, it was for some time grown almost exclusively in either greenhouses or cold frames, but many now sow it in the spring for an early summer crop, and we believe it is decidedly the most popular for fall use around Norfolk, large acreages being annually set for shipment North before Christmas. The Big Boston has broad, comparatively smooth but very stiff leaves surrounding a solid head of perfect form, and specimens measuring upwards of ten inches are quite common. The head is beautifully blanching, and in crisp tenderness is all which could be desired. After maturity the leaves often take on touches of brown, which mar its appearance, and this defect will probably compel it to eventually retire from cultivation in favor of the new Giant White Forcing. Our strain of the Big Boston will be found very pure to type. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.

Immensity.—We do not consider this enormous variety desirable for early use, as it is of slow growth and not hardy enough to endure much cold. Its quality, however, is first-class, and for later use it furnishes a solid head over one foot across, even the outer leaves being sweet and tender. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$2.50.

Boston Market.—The small forcing variety, which was long a favorite on account of its close, firm head and compact growth. It has few outer leaves, and may therefore be set very closely together. Its size, however, handicaps it in competition with larger varieties, and we doubt if it can be profitably grown in the South at present. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.25.

TAIT'S
IMPERIAL
CABBAGE
LETTUCE



Not the Handsomest, but the Hardest Lettuce in the World.





Tait's Colossal Cabbage.—An improved strain of the Black-Seeded and one of the largest of cabbage lettuces. It is early, hardy, perfect in heading, and a good shipper, but we believe that the Imperial will invariably bring better results for the open ground, while the Big Boston is better for frames. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Royal White Cabbage.—A market gardener's lettuce, which is still largely used in Virginia, notwithstanding the great number of new varieties which have been successfully introduced. It is perhaps the most reliable of all kinds, being a sure header even in unfavorable seasons, and is very hardy, but being much smaller than such lettuces as Big Boston and Giant Forcing, we do not think it as profitable. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.

Early Simpson.—An improved Silesia, which is highly esteemed by Jersey gardeners. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$1.25.

Rawson's Hothouse.—Market gardeners who use glass will find this a good sort, very uniform in size, and well formed. It is said to have little or no tendency to rot in the heart, as so many varieties do under glass. It is not used for field culture. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.

Early Curled Silesia.—Grown principally for the leaves, which are excellent for salad when young and tender, but will form a head if given time and room. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Curled India, or Hanson.—We have found this a fair summer lettuce of large size and the best flavor. It has a flat, cabbage-shaped head, with pure white inside leaves. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$1.25.

California Cream Butter.—One of the sorts which are slow in running to seed, and therefore adapted to summer use. The head is of medium size, compact, and almost perfectly round, the outer leaves being splashed with brown markings. Although often called "Royal Summer," it is hardy enough for winter use in the South. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$1.50.

Trianon Cos.—None of the Cos varieties do very well in this section, but we think the Trianon will give fair results, as it stands heat better than any other kind. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.

White Cos Romaine.—This kind is used most for early crops. It requires tying up, as the leaves do not close in like those of the Trianon. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.

CULTURE.—An ounce will produce about 2,000 plants, and is sufficient for 150 feet of drill. To raise the best of lettuce, good, mellow, well-enriched soil is needed. Norfolk truckers treat the cabbage-head varieties in the same way as cabbage, sowing the seed the last week of September and setting the plants in the open field during November. By this method of cultivation fine, large lettuce may be cut early in the spring. For the family garden, seed may be sown in October in a warm sheltered bed, protecting it during severe weather with a covering of straw; or they may be transplanted into cold frames, to head during the winter.

For a succession sow in beds from the last of March to the middle of May, covering the seed lightly. Always keep well thinned, or the plants will grow weak and spindling.

LEEK.

(*Allium Porrum*.)

Large American Flag.—An excellent, hardy leek of good size, but so inferior to the Mammoth Carentan that it cannot compete with it in market. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.50.

Mammoth Carentan.—This will be found a very superior variety for market gardening, and for that purpose it has already taken the first place. It was introduced from France several years ago, and the broad, thick stems—quite twice the size of the Flag Leek—created much surprise and secured immediate popularity. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.50.



Carentan Leek.

CULTURE.—An ounce will produce 1,000 plants, and is sufficient for 150 feet of drill. Sow in February in drills one inch deep and eight inches apart, selecting light but rich soil. Thin out to one inch and cultivate until the plants are six inches high. They are then ready for transplanting, and must be removed from the seed-bed very carefully, the leaves trimmed, and set in rows twelve inches apart. Make holes with a dibble every nine inches, in which



insert the plants nearly up to the leaves, and give water freely. Afterwards keep soil well loosened, earthing up gradually as the leeks increase in size.

MANGEL-WURZEL.

(See Beet.)

MARTYNIA.



Martynia.

Proboscidea.—The pods of Martynia are universally liked for pickles, having a very agreeable piquancy. They should be gathered while small and tender, and pickled as soon as possible after being picked. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

CULTURE.—An ounce will plant about 100 hills. If wanted early, the seed should be sown in a hot-bed and the seedlings transplanted into the open ground as soon as the weather becomes warm. The least troublesome culture, however, is to sow in April in hills three feet apart, thinning to a single plant in each hill.



(*Cucumis Melo.*)

Rocky Ford (*Thoroughbred*)—As is very generally known among truckers, this Colorado selection of the Netted Gem has had for a number of years a remarkable sale in the principal markets, being extremely popular in both New York and Boston. The fruit at maturity is not a great deal larger than an extra fine orange, the rind light green in color and prettily netted, the flesh being about the same as the Jenny Lind in appearance. It is perhaps the sweetest of all muskmelons, but simple sweetness is not the test of a melon, and it is not, in our opinion, superior in quality to Tait's Fancy Jenny Lind or our Thoroughbred Emerald Gem. The flesh being thick, the cavity containing seed is, of course, very small, and there is no melon more solid and firm. The vine is productive to a marked degree, so much so that it is not easy in walking through a field to avoid treading upon the fruit. As is so often the case with vegetables and fruits, the name means nothing at all, and "Rocky Fords" are to be had which have little in common with our strain of the melon. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Paul Rose.—Although this oval-shaped cross of the Osage and Gem was very unsteady as to type for the first year or two after its introduction, it is now quite fixed, and in the West has become one of the popular kinds. The size is under the medium, and it is thus adapted to shipping in baskets and small crates. The flesh is salmon-colored and unusually thick, the quality being above the average, and the vine is unusually productive. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Fancy Emerald Gem (*Thoroughbred*)—The finest stock of Emerald Gem in existence, having been improved into a really distinct melon, and one which is much esteemed by Southern shippers. It is extra early, of medium size, round with a slight flattening at both ends, and has only moderate ribbing. The skin is a deep emerald green, and is usually smooth, although occasionally more or less netted. The flesh varies in color according to the maturity of the fruit, being a rich salmon color when ready for the table, and is remarkable for its thickness. It is peculiarly crystalline, and is not only sweet, but very highly flavored as well. In productiveness few melons surpass it, and the vine seems to be unusually vigorous in its habit of growth. A peculiarity which growers will note is that the fruit when mature is detached by a light touch of the hand or foot. Per pkt., 5 and 10 cts.; per oz., 15 cts.; price per lb. on application.

Norfolk, Va.—Your Emerald Gem Melon was the finest last year that I have ever seen.

Norfolk, Va.—I can congratulate you on the purity of your Fancy Emerald Gem Cantaloupe, for it is the best stock I ever saw.

JOHN HOLLAND,

P. S. LAND.

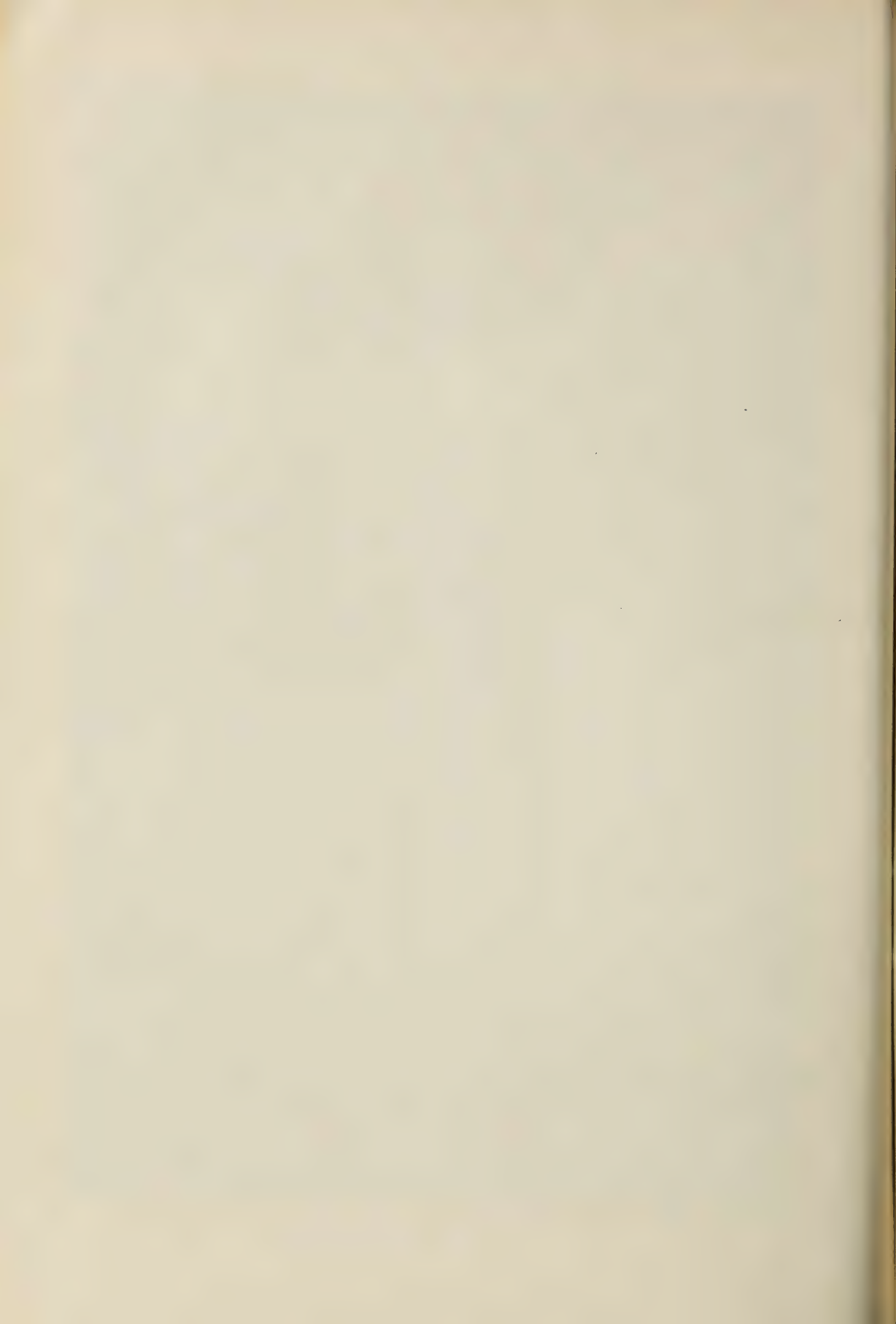
Osage (*Thoroughbred*)—The shape of this melon is nearly that of a cocoanut, and the size is rather above the medium. It has a dark-green skin of peculiar netting, with wide, smooth seams, and when cut the firm, aromatic, salmon-yellow flesh shows very attractively. No muskmelon is so difficult to keep pure, and our readers are cautioned against using any of the cheap Western seed commonly offered, as they often show a score of different types. Per pkt., 5 and 10 cts.; per oz., 15 cts.; price per lb. on application.

Miller's Cream.—Identical with Osage. See description above.

Tait's Fancy Jenny Lind.—The Jenny Lind's "fineness" of flavor—quite distinct from the agreeable sweet taste of the average good melon—its convenient size, just right for serving in halves, extra earliness, and the fact that a hundred may usually be cut without one proving really poor, have enabled it to hold its own against most of the new muskmelons. It is phenomenally prolific, and thus, although so small, the yield stands comparison with much



Long Island Beauty Muskmelon.

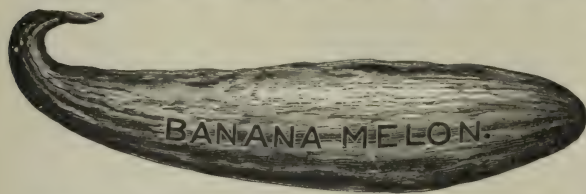




larger melons, especially as its bearing season is very long. It needs no detailed description, as there are few people unfamiliar with its shallow but intricate netting and green flesh. Shippers of cantaloupes should remember that in addition to the superior qualities of the Jenny Lind and its popularity, it is one of the earliest of muskmelons, and will thus often get in market in time to avoid the glut, which is inevitable in years of heavy melon crops. Tait's Fancy Jenny Lind, grown under our personal supervision, is the finest strain in existence, and has never failed to produce perfectly true fruit; it should really be classed as a distinct type, being so superior to any other stock of Jenny Lind ever tried beside it. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., \$1.00.

Portsmouth, Va.—The Jenny Lind Melons I had from your seed this year could not be improved upon in quality or uniformity. B. W. BAKER.

Champion Market.—Few of the large muskmelons are of fine quality, but this improved stock of Netted Gem will be found very good indeed. It is little changed from the original



melon except in size, the shape, color, and taste being the same as Netted Gem. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Hybrid Bay View.—An oblong melon of unusual size, very similar to the old Large Persian, and grown principally for family use. It is very prolific, and has a green rind

with flesh of great sweetness. Per pkt., 5 and 10 cts.; per oz., 15 cts.; price per lb. on application.

Long Island Beauty (Strawberry)—Of the many fine muskmelons available for family use and local market this will be found one of the best, its appearance and quality being all one could desire, and its unusual size will commend it especially for certain markets which prefer large fruit. There are a good many truckers who grow it for shipment, but in rainy weather it often cracks badly, and we consider it best suited for home markets. Various muskmelons of similar shape are often sold as Long Island Beauty, and we beg to caution our readers against ordering from any except first-class houses. Per pkt., 5 and 10 cts.; per oz., 15 cts.; price per lb. on application.

Chicago Market Nutmeg.—An excellent green-fleshed melon, shaped like a nutmeg and highly scented. It is especially suited to the garden, and we rarely sell it for market use. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Banana.—This variety has cucumber-shaped fruit nearly two feet long when well grown. The skin is smooth and light yellow, often cracking when about ripe. The orange flesh, while sometimes finely flavored, is generally of indifferent quality. Per pkt., 5 and 10 cts.; per oz., 15 cts.; price per lb. on application.

Golden Gem.—Also known as Golden Jenny. It is best known around Philadelphia, for which market it is grown by a few Jersey and Pennsylvania gardeners. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Early White Japan.—Fair sized and well flavored, but extremely unattractive. It is oval, the skin dingy white, and the flesh of a light green color. Although it is one of the earliest kinds of muskmelon, we do not recommend it for general use, as Boston is the only market which has ever cared for it, so far as we know. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Green Montreal.—A Canadian introduction which is best suited to a cool climate, although sometimes grown South successfully. The fruit is round, somewhat flattened at the ends, and covered with a dense netting, the quality of the flesh being first-class. It is coarse-grained, more juicy than a watermelon, and marvelously aromatic. It is one of the largest and most showy melons in cultivation, specimens having been grown to weigh upwards of twenty-five pounds. We are reliably informed that fancy Montreal melons have often retailed in Boston at one dollar each, the demand for them being very active at even that price. Per pkt., 5 and 10 cts.; per oz., 15 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., \$1.00.

Culture.—An ounce is sufficient for sixty hills; three pounds will plant an acre twice, replanting being usually necessary. The melon delights in warm, rich soil with the best drainage, and they can never be grown to perfection under unfavorable conditions. Very good melons, however, can be grown on almost any land if the trouble is taken to dig holes two feet square and fill them with a rich compost of wood-mould and cow-pen manure. Plant when all danger of frost is past in hills, putting about ten seeds to the hill. It is necessary to allow for considerable loss from insects, and it is best not to thin at all until the plants are well started. When they are large enough to be safe thin to two in a hill, and keep the ground on and around the hills mellow and free from weeds. Pinching the ends of the shoot will strengthen the vine and promote early setting of the fruit.



(Cucurbita Citrullus.)

New Success.—In this new variety, which is a cross between the Triumph and the Sweetheart, we have a shipping watermelon of great promise, and no grower should fail to at least make a test of it this season. In Florida, where it originated two years ago, the Success has fairly earned its name, being regarded by experts as a serious competitor of even the splendid Eden. As might be expected, the color of the rind is a compromise between the dark green of the Triumph and the finely-veined pale green of the Sweetheart, and we doubt if any other kind has a more tempting exterior. None of the Northern markets are much acquainted with it as yet, but there is every reason to believe it will win immediate favor in every section. Our seed is from the originator's own stock, and has been most carefully grown. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

New Eden (*Starboughted*)—Although introduced only two years ago, this new melon has already gained wide popularity, and is evidently one of the best of all shipping varieties; we sold not a little last spring, and are confident that, being better known now, it will be much more largely planted this year. Being a cross between the Kolb Gem and a fancy strain of the Georgia Rattlesnake, it exhibits many points of resemblance to both those well-known stocks, having an exterior not unlike the Kolb Gem's, while in tenderness and flavor the flesh is equal to the Rattlesnake at its best. The size, shape and markings are about the same as the Gem, except that the color is somewhat lighter and the stripes more brilliant; the rind is of such extraordinary toughness that even thoroughly ripe melons will endure without injury the roughest handling. The Eden is recommended without reserve, especially to those whose shipments require much handling in transit. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Old Dominion (*Starboughted*)—If this splendid melon has any defects they have not yet been discovered by those who know it best, and we wish to call the attention of watermelon growers to its combination of unusual size, attractive exterior, first-class quality and tough, elastic rind. We doubt if there are any of the new melons better than this for shipping, as it has certainly been bringing the top price in every market to which it has been sent. While of the same shape and marking as Kolb's Gem, it is considerably larger and its richer green makes it much handsomer. The flesh being tender, deliciously flavored, and of the loveliest clear red, it cuts beautifully, and is as well adapted to family use as it is to farming. This melon is not sold by any one in the trade, being controlled by the originator and ourselves, and growers should protect themselves against substitutes by looking for our seal upon every package of "Old Dominion" offered them. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Halbert Honey.—For sections where the summers are short, this fine new melon appears to be ideal, as it is a remarkably rapid grower, rivalling the Dark Iceing in earliness. It is smaller than the Kleckley Sweet—to which it bears a close resemblance—but is of equal quality and attractiveness, having a smooth, dark green rind of extraordinary brittleness. It is, of course, best adapted to home use and local markets, and is recommended principally to those who find their seasons too short for the safe maturing of the later varieties. In the South it is not likely to attract especial interest. Per pkt., 5 and 10 cts.; per oz., 15 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., \$1.00.

Kentucky Wonder.—Of excellent quality and good for both family and market gardens. It is of oblong shape, very large, and has a handsome dark green rind. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Blue Gem (*Starboughted*)—The Blue Gem resembles very closely the well-known Kolb Gem in its color and thick oval shape, but it is a better flavored melon and is very distinct as to color, the stripes being exactly like a Kolb Gem, only more indistinct, while the color is a dark purplish blue, very rich and lustrous. It has been largely used in Georgia, and is generally liked wherever tried. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Duke Jones (*Starboughted*)—Good judges of watermelon claim that this is more prolific than any variety in use, and one grower states that he has grown from two-thirds of an acre a car-load of eight hundred, of which the average weight was forty-three pounds. The flavor is exceptionally good, and we could recommend this melon in the strongest terms but for a tendency which it has to become hollow at the heart. This serious defect makes it unsafe for a market crop. The color is dark green and the shape blocky oval. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Southern Triumph Watermelon (*Starboughted*)—This is undoubtedly the largest watermelon in existence, frequently weighing over eighty pounds and averaging more than any

TAIT'S
FANCY SELECTED JENNY LIND
MUSKMELON

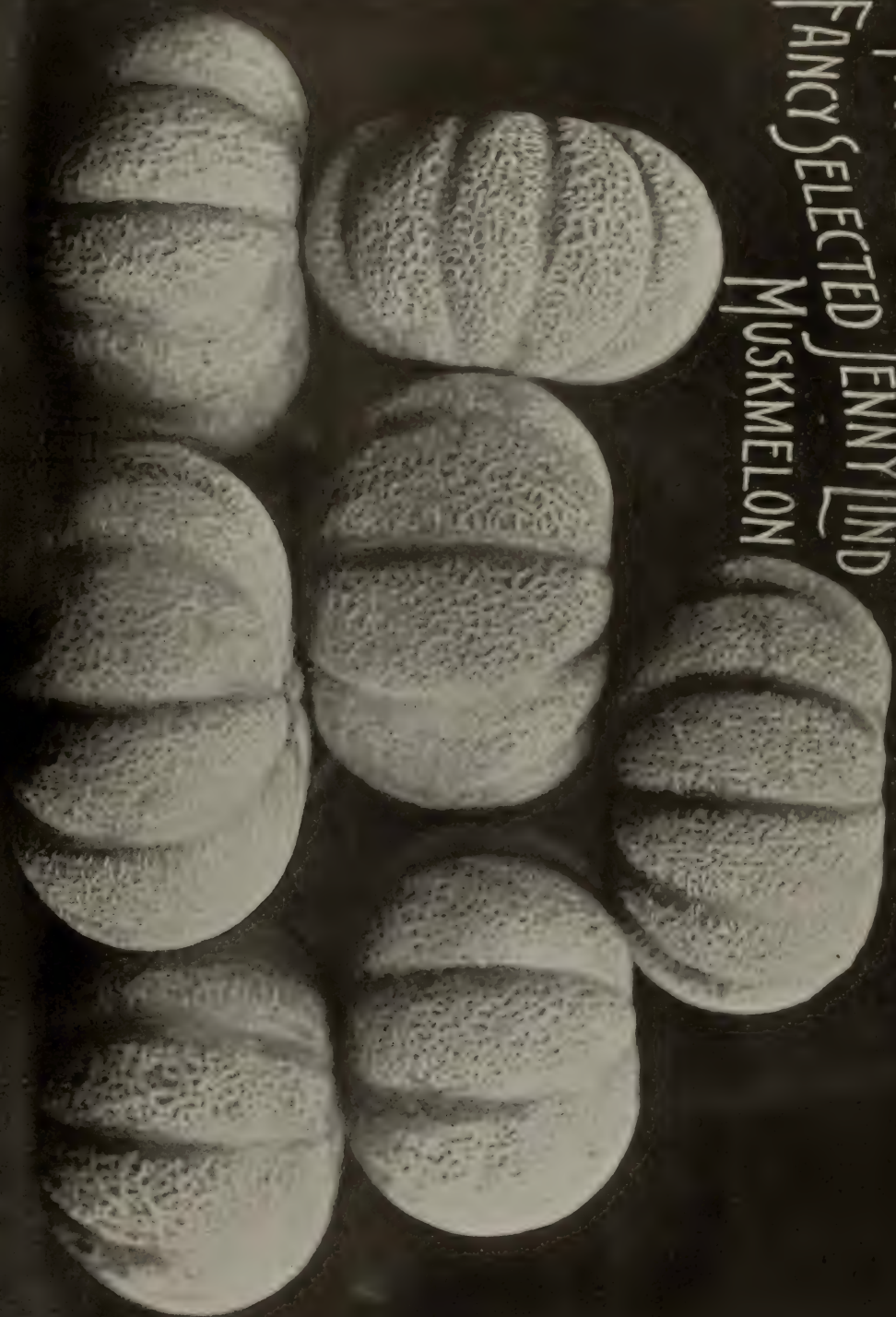
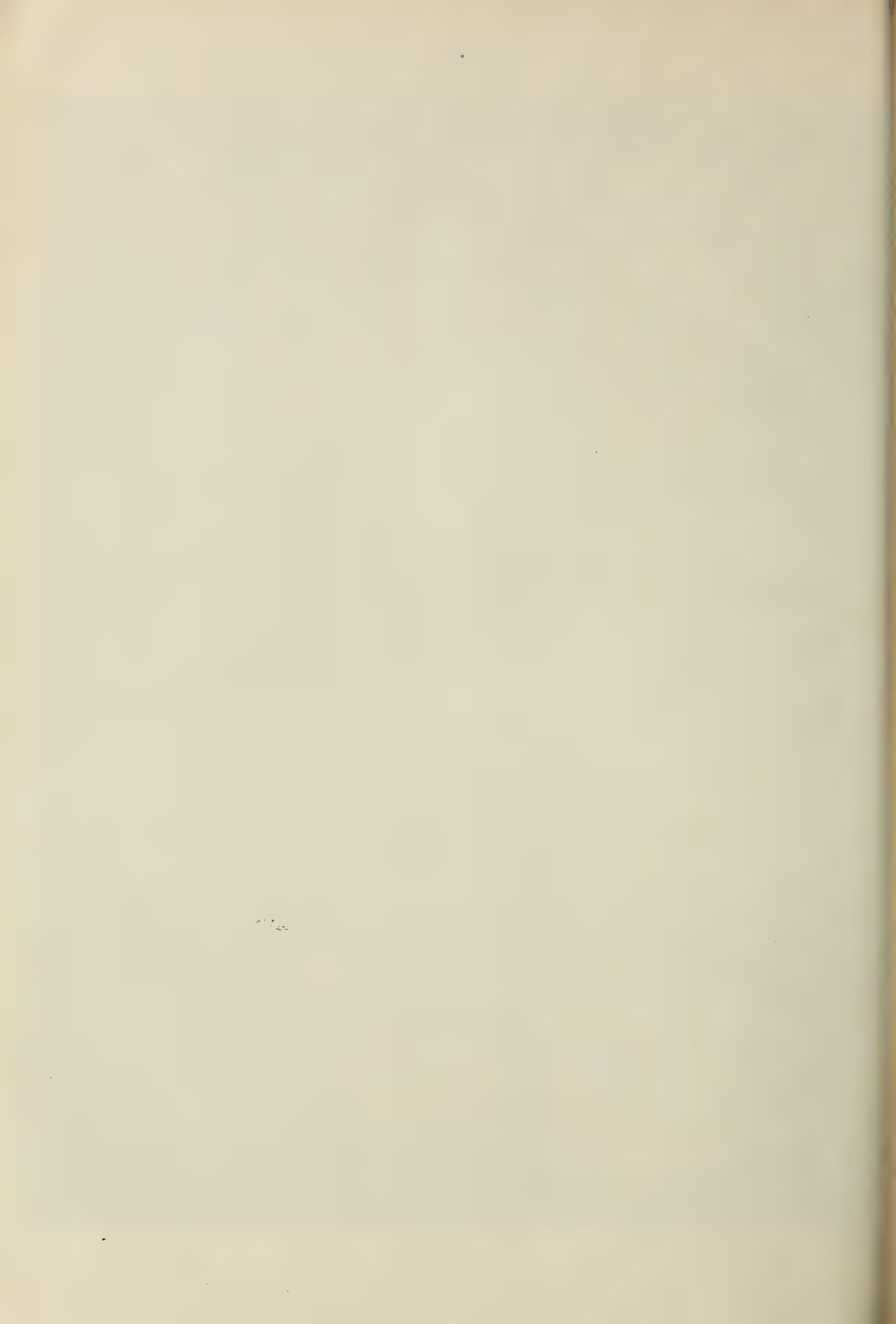


PHOTO BY GEO. TAIT & SONS.





other sort, even those which are much later in ripening. Its fine color, a solid dark green, as well as its mammoth size, make it attractive externally. It cuts handsomely, and has been found to carry perfectly in shipment, but the flesh is often filled with white or yellowish streaks, and we think it will no longer pay as a crop, so many superior melons of good size having come into use. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Black Diamond.—This cross of the Kolb Gem and the Hoosier King is a large melon with a rind so dark in color as to appear almost black, and with a luster something like that seen on the skin of the Blue Gem. In shape it resembles the Kolb Gem, but in size exceeds that old variety and is of better quality. The flesh is not always well colored, and the rind scratches rather easily, so we do not recommend it. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.



Wonderful Sugar (*Strawberrina*)—

A handsome oblong melon introduced from the West Indies and universally pronounced a great acquisition for home use or local markets. In shape and markings it is not unlike the Georgia Rattlesnake, though totally different in other respects. The remarkable sweetness quite justifies the high-sounding name under which it was brought out.

Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Churchland, Va.—The Wonderful Sugar Watermelon you have sold me for the past two years is the best variety I have ever seen grown, the quality being perfect. J. E. PEAKE.

Zuni, Va.—The Wonderful Sugar were the finest melons I ever ate in my life. I feel safe in saying that I did not cut a melon from these seed which was not good to eat. It has the finest flavor of any kind I have ever tasted, and, moreover, grows ten days earlier than any other melon we can get. I think, with favorable seasons, they will grow to weigh forty to forty-five pounds. We do not expect to plant any other sort for early melons next year. J. M. DARDEN.

Raleigh, N. C.—In point of quality, I consider this the best of all watermelons. The rind is remarkably thin, and it never gets hollow in the centre in wet weather, as most melons are apt to do. In beauty and tenderness of flesh, I have never seen its superior, and it can be grown to a very large size. PROF. W. F. MASSEY.

Black Boulder.—A large, dark green melon, very thick in proportion to its length, and one of the very best for markets which prefer watermelons of this color. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Kleckley Sweet (*Strawberrina*)—For local markets this will be found very desirable as it is one of the sweetest varieties in cultivation. It is long, dark green, and remarkable for the brittleness of the rind at maturity. When cut, a ripe melon will usually crackle ahead of the knife like glass, and all who are familiar with watermelons will recognize this indication of delicate, crystalline flesh. With proper cultivation, it may be grown to weigh as much as fifty pounds, and as it is really of finer quality than even the Florida Favorite, we can recommend in the strongest terms except for shipping. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Norfolk, Va.—I do not see how there could be a better melon than the Kleckley Sweets I raised last summer. J. T. LAMBERT.

Dixie (*Strawberrina*)—The rind of the Dixie would, at first sight, seem to limit its use to local markets, as it is only about one-quarter of an inch in a well-ripened specimen. Practical experience, however, has proved that, although so thin, the extraordinary toughness of the rind enables it to endure repeated and severe handling. The inside more than bears out the promise of the exterior, and the flesh is unsurpassed for rich coloring. Our stock is selected with the utmost care; but the Dixie is one of those hybrid melons which cannot be absolutely fixed in type, and variations in shape and color will always be found. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

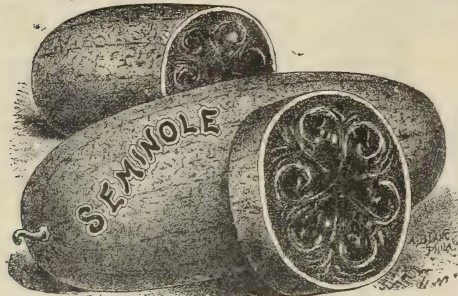
New Favorite (*Strawberrina*)—The New Favorite has the oblong shape and deliciously tender flesh of the Florida Favorite, but is nearly double the size as well as more prolific, and a great improvement in every way except in sweetness. The shape, marking of rind, and color of seed are about the same in the two melons, but the New Favorite has many less seed. With an ordinary favorable season, the melons will average above the medium size, and can



Kolb Gem Watermelon.

be grown to weigh over seventy pounds. The flesh is the brightest red, very crisp and sweet. Having a fairly thick, strong rind, it bears shipment very well. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Seminole.—A Florida "sport," which is favorably regarded by those who are acquainted with its earliness and productiveness. The flesh is tender and melting. Melons of two colors



Seminole Melon.

are found on the same vine, but the quality does not vary. The skin is either a gray or a light green, and the shape very long. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Florida Favorite (Strawberr)—There are few watermelons equal to this in sweetness and tenderness, but it is very small, and cannot be grown for shipment on account of brittleness of the rind. The shape is oblong and the color of the rind dark green with light green stripes. The flesh is really melting, having less fibre than any other kind except the Muskile, Kleckley Sweet, and Old Dominion. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Kolb Gem (Strawberr)—The introduction of this thick, blocky melon was signalized by the immediate adoption of it by the largest growers throughout the country. It held the foremost place among shipping melons for a number of years, but recently introduced sorts have supplanted it almost completely. The flesh is a bright red, rather coarse in texture and flavor, and we see no reason why it should be used by any one. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Jordan's Gray Monarch.—This watermelon, sometimes called the Long White Icing, is very large, long, and well shaped. The skin is a mottled gray, and the rind, although not very thick, enables it to bear much handling. The flesh is light crimson, very crisp and sweet. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Cuban Queen.—This variety may be grown to an immense size by proper cultivation, and is better for family than for market use. The skin is beautifully striped with light and dark green, the shape being oblong with a tapering stem end. As it is possible to raise Cuban Queen melons weighing over 100 pounds, we suggest it and the still larger Triumph to those who wish for any reason to grow enormous watermelons. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

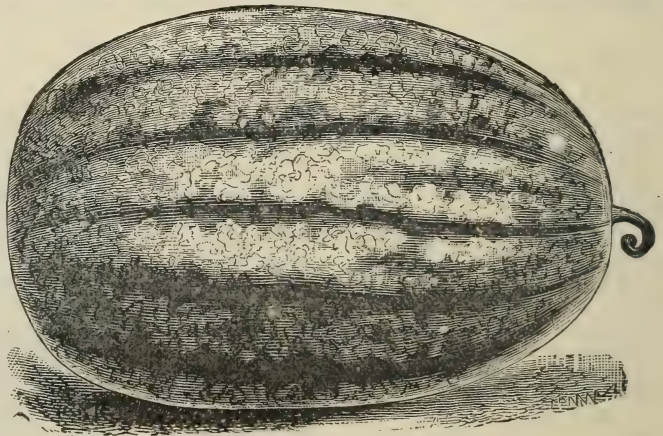
Ice Cream.—The Mountain Sweet, which is familiar everywhere as an old and reliable melon, is in some sections best known by this name. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Mountain Sweet.—An old, oval-shaped variety, with a dark green rind and scarlet flesh. It is solid to the very center, and is good enough to deserve the name by which many people know it—the Ice Cream—but as there are a number of melons really superior in quality as well as size, we no longer recommend it. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Sweetheart.—This is large, oval in shape, and very solid, with a rind mottled light and very light green. We have found it rather undesirable on account of its tendency to have a hard, tasteless core. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Pride of Georgia.—Perfectly round, skin striped with light and dark green. The flesh is a bright red, and the fruit is early enough to make it desirable for markets which take the striped melons. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Dark Icing.—A round melon, which is early, very solid, and of excellent flavor. The rind



Cuban Queen Watermelon.



is a dark green, faintly mottled with a lighter shade, and rather too thin for shipping. In some parts of North Carolina, however, it is grown by truckers for shipment. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Ice Rind.—Known also as Dark Iceing, and highly esteemed for its delicious flavor. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Muskile.—This famous melon of the Eastern Shore of Virginia has a rind so thin and brittle that melons often break simply from handling, and it is never grown for distant markets. For many years it was regarded as absolutely unequalled in tenderness and sweetness, being put in a class by itself, and, in spite of the introduction of Kleckley's Sweet, Wonderful Sugar, and Old Dominion, we believe it is still unique in its peculiar deliciousness. It is doubtful whether any of the original Muskile is now in existence, but our stock is the best of which we have knowledge, and we recommend it without reserve. We have never heard of a Muskile which was disappointing in quality, and do not believe it ever proves so when grown in congenial soil. Per pkt., 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 60 cts.; per lb., \$2.00.

Rattlesnake.—An oblong striped melon, formerly much valued by all market gardeners, but now little grown outside of Georgia, in which section it is as popular as ever. It attains a large size, is a particularly handsome melon, and the genuine stock has flesh of fine quality. As the rind is both thick and strong, it can be shipped perhaps as far as any other kind of watermelon, and keeps wonderfully. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Citron (Red Seeded).—This is an improvement on the old preserving citron, being much more productive and of finer texture. It is round and smooth, the skin being striped and marked with light green. The flesh is white and almost as hard as the rind. The red seed are known to possess very valuable medicinal qualities, giving great relief in certain affections of the kidneys. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 80 cts.

CULTURE.—An ounce is sufficient for thirty hills; five to six pounds will plant an acre in hills. A rich but light and well-drained soil is needed to produce the best results. Avoid planting until the warm weather has become settled, as the vine will never thrive if checked by cold. Make the hills at least ten or twelve feet apart each way and put about eight seed in each; thin to two vines in the hill and cultivate as muskmelons.

MUSHROOM SPAWN.

(*Agaricus Campestris*.)

English.—As the French Spawn is said by many experienced growers to be very liable to rot unless the conditions are precisely right, we are now offering only the finest English. It is white when young, turning brown rapidly; the gills are loose and pinkish-red in color at first, changing to liver-white. There is a great deal of spawn sold at fancy prices, but we can assure our customers that no stock better than ours is imported. Per lb., 15 cts.



Mushrooms.

CULTURE.—One pound of Spawn will plant about ten square feet. It is a mistaken idea which many people have that the growing of mushrooms is too troublesome and difficult for an amateur to attempt. As a matter of fact, they can be raised in cellars, under the benches of greenhouses, or in any shed where a temperature of from fifty to sixty degrees can be maintained through the winter, and the results certainly compensate for what trouble is incurred. The beds should be made up about two months before the mushrooms are wanted, as it takes about that time for them to begin bearing. For their preparation procure fresh horse manure, free from litter and straw, and incorporate with it an equal bulk of loam from some old pasture; put it in a heap under cover and turn daily until the extreme heat is out. The beds may be of any size desired,

but the proportions recommended by the best growers are about four feet wide, eight inches deep, and any convenient length. Put the compost of loam and manure in layers, pressing each firmly with the back of the spade. Leave until the heat has subsided to about ninety degrees, and then make holes two inches deep and a foot apart each way to receive pieces of spawn the size of a walnut. Refill the holes and allow eight or ten days for the spawn to diffuse itself through the entire bed; then cover with two inches of fresh soil, and over this

spread a layer of straw or litter four inches deep. The bed must never be allowed to become dry, and an examination should be frequently made to see that it is thoroughly moist. If the surface becomes dry, wet it gently with water heated to about 100 degrees.

MUSTARD.

(*Sinapis*.)

Chinese.—When cooked like spinach, the broad leaves of this variety have an agreeable flavor, and are much liked by all who care for this kind of "greens." They are often a foot or more in length, and have a crimping much like that of a Savoy cabbage. It is ready for



Chinese Mustard.

use within five or six weeks from the time of sowing, and is very economical, since it loses little bulk in boiling. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

White London.—The seeds of the white mustard are used for pickling and other domestic purposes, while the plant itself makes early greens. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 40 cts.

Black or Brown.—Available, but less desirable for the same purposes. The seeds of this variety form the mustard of commerce. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 40 cts.

Giant Southern Curled.—A favorite in the South, growing very large with a beautiful curled leaf. It is tender and of especially good flavor. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Ostrich Plume.—We wish to call especial attention to this very beautiful variety, as it promises to become the standard mustard. No other kind is nearly so attractive, and it is also the most productive, making an extraordinary amount of foliage. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

CULTURE.—An ounce of White Mustard is sufficient for 80 feet of drill; of the other sorts an ounce will sow 160 feet of drill. Sow the White and Brown in early spring for greens, broadcast or in drills eighteen inches apart. The others may be sown in fall or early spring in rows about two feet apart, and thinned out afterwards to two feet in the row.

NASTURTIUM.

(*Tropæolum*.)

Although usually seen only in flower gardens—where its charming blossoms make it perhaps the greatest favorite of all the annuals—Nasturtiums may well be given a place beside Martynia, Pepper, and Horse Radish, for they are equally useful. There are a number of varieties, all of which produce seed-pods valuable for flavoring and pickling; the taste is deliciously piquant, not unlike that of capers, for which, indeed, they are very much used. The seed-pods should be gathered when perfectly green and put in mild vinegar. The blossoms also are useful in a practical way, nasturtium salads and sandwiches being considered dainty additions to luncheons, etc.

Tall Mixed.—In rich soil the running variety makes a rank growth, requiring a trellis or similar support, and producing an enormous quantity of seeds. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 30 cts.; per lb., \$1.00.

Dwarf Mixed.—The Dwarf Nasturtium is more serviceable where room is a consideration, as the plants are very compact. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 30 cts.; per lb., \$1.00.

OKRA.

(*Hibiscus Esculentus*.)

White Velvet.—An extremely productive kind, with round pods, which are much more attractive than any other Okra, since they are smooth and almost white. It is the finest variety in cultivation, but is not sufficiently known in Virginia and North Carolina to be safe for a market crop, for which a green okra is required at present. In the far Southern States this is now the favorite, and we are making every effort to promote its popularity here. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Improved Dwarf.—This variety begins to bear when very small, and, if cultivated, will continue to bear until frost. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Long Green.—Few people now grow the old Long Green, as it is not nearly as desirable as the two kinds already described; it has long, pale green pods borne on a tall stalk. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.



CULTURE.—An ounce is sufficient for seventy-five hills. The seed of okra will not germinate when the ground is cold and wet, and it should not, therefore, be planted too early in the season. Sow in hills two feet apart and thin out to one plant in the hill. Hoe often and earth up well to the stem. The pods are much esteemed for the agreeable richness they impart to soups and sauces, and should be gathered while young and tender. Okra may be preserved for winter use by putting the pods down in pickle like cucumbers, or by slicing them in narrow rings and drying like peaches. Persons who will take the trouble to dry them in this way will find that nothing of tenderness or flavor is lost, cooking bringing back even the color and characteristic "ropiness."



(*Allium Cepa*.)

Prizetaker (*Thoroughbred*).—The remarkable size of this onion, averaging twelve or more inches in circumference, attracted much attention when it was introduced some years ago, and consumers were not slow to find that its qualities in general were in proportion to its bulk. It is now one of the most popular varieties throughout the country, being a globe-shaped onion of rich straw color, very uniform in shape and size and phenomenally productive. The neck is small and the bulb ripens up very hard, keeping excellently. Some of our onion growers around Norfolk are extremely enthusiastic in their praise of the Prizetaker, and say they find it as profitable as the White Queen. Specimens have been known to weigh as much as four pounds each. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.50.

White Flat Bermuda.—An extra early flat onion, which is exceedingly mild in flavor and very much liked in all markets. As most market gardeners are aware, it is always more or less difficult to get really pure strains of the Bermuda varieties. We take pleasure in calling attention to our fine Italian-grown stock, which will be found invariably genuine. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Pale Red Bermuda.—Southern growers, especially those in Florida, have found this onion one of the surest and most profitable crops within their reach. It is of handsome shape, somewhat elongated, perfectly symmetrical, and very attractive in color. Like the White Flat Bermuda, it is extremely early and a good shipper. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Silver King.—The Mammoth White Garganus is the proper name of this handsome Italian variety. It is one of the largest onions in cultivation, often measuring over twenty inches in circumference and weighing as much as four pounds. Being a rapid grower, it produces marketable bulbs the first season. It is flattened in shape, but very thick and silvery white in color, the flesh being peculiarly sweet. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.

Tait's New Opal.—The keeping qualities of this new onion are simply marvelous. We have been shown a specimen in perfect condition which the French originators stated had been taken from the ground two years before it was exhibited. In shape and general appearance it is not unlike the Yellow Danvers, being a slightly flattened globe of a pure yellow color. Bulletins of the Texas and North Carolina Experiment Stations commend it highly, and we have had a demand for it from every part of the United States. Per pkt., 10 cts.; per oz., 50 cts.; per $\frac{1}{4}$ lb., \$1.00; per lb., \$4.00.

Calistoga, Cal.—Your Opal Onion is said to be the best of all keepers. Please send me as follows. IRA W. ADAMS.

Hollandale, Miss.—Your Opal Onion has been highly recommended to me for its keeping qualities. Please send me value of enclosure. P. M. ALEXANDER.

Raleigh, N. C.—This the best keeper of all onions. For a ripe market onion it is hard to excel. N. C. EXPERIMENT STATION.

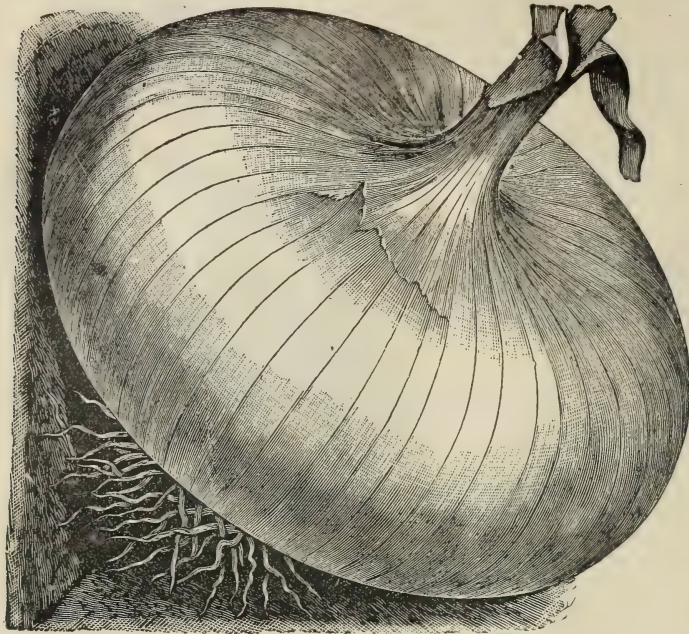
Tait's Extra Early White Queen.—We consider this onion—sometimes erroneously called "Pearl"—more generally desirable than any other in our list, especially for market gardening. It has been many years since we first imported it, and although during this time an almost innumerable number of new varieties have been introduced, some of them of great value, none have ever proven themselves able to take its place. It is not only of the most agreeable flavor and attractive appearance, but is extra early and large. Perfectly matured



Dwarf Okra.



bulbs may usually be obtained from the seed in about six months. It is flattened in shape, but quite thick and beautifully symmetrical. The skin is silvery white, the flesh snowy and of such tender sweetness that the raw onion may be eaten like an apple. The truckers of



Tait's Extra Early White Queen Onion.

of Norfolk this crop is considered more remunerative than almost any other, and we can assure all Southern truckers that it will be to their interest to make a trial of it. Our strain of this onion must not be classed with the White Queen as usually sold, as ours is quite twice as large. Western-grown onion sets will not succeed here, and we caution our readers against yielding to the temptation to save money by buying cheap sets. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Conway, N. C.—We can say for Tait's White Queen that it is the best onion we have ever eaten or raised; some of them weigh about $1\frac{1}{2}$ pounds. E. F. FUTRELL & CO.

Rip Raps, Va.—We have tried other Queen Onions, but yours are always different in results. They do not run up to seed, and are the largest and prettiest in shape. WILSON & ELLIOTT.

Raleigh, N. C.—"Tait's Extra Early Queen" we have found to be a fine strain; very early. It is a beautiful onion. NORTH CAROLINA EXPERIMENT STATION.

Extra Early Pearl.—In no way different from the ordinary White Queen, and as usually sold, far less reliable than our selected strain of that onion. There are no grounds for classing it as distinct in any particular. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Extra Early Flat Red (*Swinghead*)—A rather light red onion, much earlier than the Large Red Globe, but not much more than half the size. It will be found very useful where the seasons are short, and is an excellent keeper. The flavor is mild and the grain peculiarly close. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.25.

Extra Early Red Globe.—Onions of globular form are rapidly supplanting the flat varieties, and it is likely that this new selection from the Large Red Globe will make the Extra Early Flat Red an unprofitable crop for market. The bulb has a rich, purplish red color, is almost as round as a ball, and keeps very well. Although so much handsomer than the Extra Early Flat Red, it is still fully as early and of equally good table quality. We commend it strongly to those who prefer red onions, believing they will find it more desirable than any other kind. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.50.

Spanish King.—This onion, which is widely advertised as a distinct sort, is identical with the Mammoth Pризetaker listed above. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 50 cts.; per lb., \$2.00.

Giant Rocca (*Swinghead*)—After having been practically dropped from cultivation for several years, the Rocca is coming into popularity again, and we are having considerable demand for the seed. It is a magnificent large globular-shaped onion of light red color and very rapid growth. As is the case with the Extra Early White Queen, the seed generally produce full-grown onions within seven months from the time of sowing, and the bulbs are



marketable at nearly all stages of their growth. The flesh is tender and mild-flavored, but it is well to remember that none of the Italian onions are good keepers. The Rocca, if held in the field after maturity and exposed to hot suns, followed by excessive rains, is liable to a rot which begins in the crown and rapidly spreads through the entire onion. For this reason we advise an early marketing of the crop whenever there is a demand which at all justifies it. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.50.

White Portugal, or Silverskin (*Thoroughbred*)—A flattened bulb of pleasing flavor, but not a very good keeper in the South, and not nearly as attractive or as fine as our Southport White Globe. It is very early, and the most popular variety for small pickling onions. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Southport White Globe (*Thoroughbred*)—Although a week or ten days later than the Silverskin in maturing, this almost perfect onion has so many points of superiority that any comparison of the two is quite out of the question. Nearly spherical, pure white, solid as wood and fine of grain, it is easily one of the handsomest onions in cultivation, and for the main crop without a rival among the various white varieties. The quality being fully on a par with its appearance, every market has learned to appreciate and seek it, and it thus always brings the highest market price. All stocks of the White Globe are by no means the same, and our description would hardly fit the bulbs which are produced by western seed. Our beautiful Southport strain is grown in New Jersey, where, as most people know, onions come nearest to attaining perfection. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Yellow Globe Danvers (*Thoroughbred*)—We can recommend this standard variety for all uses, its uniformity of shape, bright color, and fine quality making it all that could be desired. No other onion ranks with it in productiveness, 500 bushels and upwards per acre being often claimed as the yield under the best cultivation. Although one of the earliest yellow onions, the Danvers is a perfect keeper, and may be stored for a long time before marketing, if desired. All Danvers onion seed sold by us is the finest New Jersey stock, and we make no attempt to compete as to prices with the cheap and inferior Western seed. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.25.

Large Red Wethersfield (*Thoroughbred*)—Dark red in color, rather flat, but very thick. It is of unusually large size, keeps well, and has been found to suffer little from our hot summers. Owing to this peculiarity, it can be relied upon to invariably produce matured bulbs from seed the first season, if sown as early as the first or middle of March. The flavor is exceptionally strong. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.25.

CULTURE.—An ounce is sufficient for 100 feet of drill; five to six pounds are sowed to the acre in drill; forty to fifty pounds are sowed to the acre broadcast for sets. Onions require a strong, deep, rich, and friable soil, which has been well manured for a previous crop. The seed may be sown in February or March, in beds about thirty inches wide, with the rows from twelve to fourteen inches apart; draw the drills shallow, as the best onions grow on the surface. Sow very thickly and cover with about half an inch of fine soil, pressing the earth down with the back of a spade or a roller. When well up, thin out to six inches apart in the rows. Keep the beds clean and free from weeds and the ground well stirred until the young onions are started, after which it is well to hand weed. Or, in this latitude, a good crop can generally be obtained by sowing in October in the way described. They will grow until very cold weather and resume their growth in the spring. On account of the heat of our climate large and perfect onions of the American varieties can rarely be grown from seed the first season, and the general practice is to raise the White and Yellow from "sets" planted in the fall and spring. Sets are obtained by sowing the seed early in the spring in beds very thickly, removing them when tops have died down to a dry, airy room, keeping them thinly spread until the following February, and then transplanting into rows nine inches apart, with six inches between the bulbs in the row; or the seed may be sown in the same way in August and treated similarly when the tops have died. The sets of the Rocca and Queen do not keep well, and it is best to raise them from seed. Sowings made the first of October will usually be sufficiently matured by April, or perfect bulbs may be had by mid-summer if the seed is sown in February. Both soot and salt may be advantageously applied to onion beds, and, as is generally known, successive crops can be grown indefinitely upon the same ground.



Extra Early Flat Red Onion.



(Prices on Onion Sets are subject to change.)

Quotations per bushel and per 100 bushels furnished on application.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

We wish to state that our Onion Sets are all Jersey or Pennsylvania grown, from the very best seed stocks, and should not be put in the same class with Western grown sets, which are always on the market at low prices, but are usually of impure stock and rarely produce good bulbs in our climate and soil. Inexperienced persons are sometimes misled by the appearance of sets, thinking that handsome, well-formed bulbs will be sure to prove satisfactory, whereas such is by no means the case.

White Portugal, or Silverskin.....Per qt., 25 cts.; by mail or express, 35 cts.
 Large Yellow Globe Danvers.....Per qt., 25 cts.; by mail or express, 35 cts.
 White Queen—(Ready in August).....Per qt., 30 cts.; by mail or express, 40 cts.
 White Pearl—(Ready in August).....Per qt., 30 cts.; by mail or express, 40 cts.
 Potato—(Ready in August).....Per qt., 15 cts.; by mail or express, 30 cts.

Norfolk, Va.—I have bought one lot of onion sets outside of your store, but only one, and I can tell you I will never try it again.

R. F. HURDLE.

CULTURE.—A quart of onion sets of average size will plant about forty feet of drill. Plant the White and Yellow early in the spring in rows nine inches apart, allowing six inches between the bulbs. As the best onions are those which grow on top of the soil, it is advisable to draw the drills very shallow. Sometimes, especially when planted very early, the set will throw up a seed stalk, which must be promptly pinched out, or there will be no development of the bulb. For the successful cultivation of this crop, rich soil and heavy fertilizing are absolutely necessary, and the beds must be well cleaned of weeds and grasses.

As the sets of the Queen or Pearl rot shortly after being taken from the ground, they must be planted in September and October, no stock of them being carried after that time. They grow rapidly, and should be available for the table in early spring.

PARSLEY.

(*Apium Petroselinum*.)

Plain.—A strong, hardy plant, which is excellent for seasoning, but no so pretty for garnishing as are the curled varieties. The leaves may be used after drying as well as in the green state. When it is desired to cure them, the leaves should be thoroughly dried, rubbed to a powder, and then closely bottled. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.



Double Curled Parsley.

Extra Double Curled.—Equally as good as the Plain for seasoning, and more suitable for the table, as the leaves are prettily curled. Every garden should have its row or bed of Parsley, as few plants are so useful in the kitchen or so easily grown. As a market gardening crop, it is very profitable indeed, if trouble be taken to protect it in severe weather during the winter, and we recommend it especially to those who have small farms. Our stock of Double Curled Parsley is believed to be the best in existence, and market garden-

ers will find it astonishingly productive. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Fern Leaved.—The foliage of this variety is as delicately divided as a fine fern, and it is one of the prettiest of garnishing plants. The flavor is the same as that of the ordinary kinds, but it is hardly productive enough to be desirable for market. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.



Moss Curled.—The darkest in color and the most densely curled of all, being very like some luxuriant kind of moss. It makes a beautiful border plant, and is valuable for that purpose, aside from its usefulness on the table. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

CULTURE.—An ounce is sufficient for 150 feet of drill. Sow in autumn or spring in drills fifteen inches apart, or as edging for beds. Keep the ground well open and the weeds down by frequent hoeings, and when the plants get strong thin out to six or eight inches apart. Parsley seed is very slow in germinating, often requiring a month, and should be sown in rich, mellow soil, the surface being then made very firm. We advise that the ground be covered with old bags after sowing the seed. The moisture is thus retained until the seeds have sprouted, while the effect of heavy rains is also prevented. With this precaution there is never any difficulty in securing a stand of parsley, even during the heat of summer. During intensely cold weather, it is well to give the bed some slight protection of hay, grass, or burlaps, as all damage may be easily avoided.

PARSNIPS.

(*Pastinaca Sativa.*)

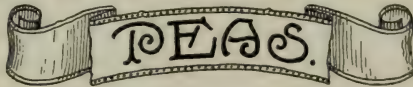
Improved Hollow Crown.—This standard variety is still the favorite for general cultivation. Every one is familiar with its long, smooth root, easily distinguished from other kinds by the depression at the top. The flesh is very sweet, particularly after frost has touched them, and the yield per acre is greater than can be had from any shorter carrot. Per pkt. 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Improved Guernsey.—This fine strain of half-long parsnip is liked by many on account of the ease with which the crop can be gathered; the root is considerable shorter than the Hollow Crown, but is thicker. It is hardly as productive as the larger variety, although not inferior in quality. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

CULTURE.—Sow very thickly, early in and at any time during the spring, in drills eighteen inches apart, in deep, rich, sandy loam, which has been well manured for a previous crop. When the plants are two or three inches high, thin out to six or seven inches apart and hoe frequently to keep down weeds. The roots, which are excellent for stock as well as for the table, are much improved in flavor by being left in the ground during the winter.



Parsnip.



(*Pisum Sativum.*)

Price Per Bushel Furnished Upon Application.

All of the peas offered by us are grown in Canada under the most careful personal inspection, and are as pure as such can make them. In competition with the foremost seedsmen in the United States we have invariably taken the first place, and have never failed to win special praise from the Experiment Stations.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

EXTRA EARLY.

Thomas Laxton (New).—By the crossing of a small extra early with the Gradus, now so generally and deservedly popular, a new pea of great importance has been produced. We listed it last year with a cordial endorsement, and are glad to be able to still further commend it after the fourth year's trial. The new cross is nearly as early as the Gradus, is less susceptible to unfavorable conditions, and at the same time rivals it in luscious sweetness. The vine makes a growth of about three feet and is extremely productive, maturing the crop with great uniformity. The pods are so large that they contain an average of seven or eight peas of unusual size, and their dark green color adds materially to the market value. Per qt., 40 cts.; by mail or express, 55 cts.

New Gradus (Straw-colored).—In many localities this pea has been introduced under the disguised name of "Prosperity," and so is not known at all by the name which it received from the English originator. Under whatever name it wins its way there can be no question that its introduction marked a new step in pea culture, for it possesses an unprecedented combination of valuable qualities. It is about as early as most of the standard extra early trucking peas, is quite twice their size, and yet is characterized by a sweetness unsurpassed by the finest of the wrinkled sugar peas. This statement naturally will suggest to many



readers that, in praising the Gradus, we have gone beyond reasonable bounds, but a practical trial will prove there has been no exaggeration whatever. No sugar pea can bear comparison with it, and we trust that such of our customers who are still unacquainted with it will not again lose the opportunity to use the finest pea of which we have knowledge. Our first idea was that its use would be limited to private or the smaller market gardens, but it has grown steadily in popularity among large shippers, and is now in great demand in the pea-growing sections of Carolina and Virginia. Not only does it invariably bring a much higher price in all markets, but there is never any difficulty in getting hands to pick these immense peas, no matter how unwilling they may be to go in fields of the ordinary extra earlies. Since many growers have seen their pea crops repeatedly go to waste not for want of a good market, but for want of pickers, the advantage thus gained is plainly of the greatest importance. Our stock of Gradus is very carefully grown in Canada under our personal supervision. Height, 3 feet. Per qt., 30 cts.; by mail or express, 45 cts.; price per bush. on application.

Franktown, Va.—I bought last year some of the Gradus Peas which you recommended so highly, and they were decidedly the best I ever had in my life. J. B. SAVAGE.

Driver's, Va.—The moderate growth of the vine made me doubtful at first whether the New Gradus Peas would come up to your representations, but when the time came for picking I found it was all you said it was, and the finest pea I ever saw in my life. F. L. JONES.

Prosperity.—This is merely another name for the New Gradus Pea. Per qt., 30 cts.; prepaid by mail or express, 45 cts.

Tait's Extra Early Nonpareil.—The earliest and purest pea in the world; endorsed as such by the Experiment Stations and by the most successful growers in the Southern States. It is a single-picking pea, not quite so large podded as some other varieties, but an enormous yielder and more beautifully colored than any other. The clear, waxen green of the pod is remarkably permanent, so that the Nonpareil may be held without injury for several days in case of temporarily depressed markets or a scarcity of pickers. The same advantage will, of course, appear when shipments are long in transit, and also makes the Nonpareil one of the two best peas for fall planting. Many of the largest growers of peas in the South are now using the Nonpareil exclusively, and it is regarded by experts as the finest selection ever made. "At the North Carolina Experiment Station we have made careful tests of many varieties. The strain sold by Messrs. George Tait & Sons, of Norfolk, Va., we have always found to be the earliest." Height, two feet. Per qt., 25 cts.; prepaid by mail or express, 40 cts.; price per bush. or per 100 bush. on application.

Hertford, N. C.—I like your Extra Early Nonpareil Pea very much. J. L. SKINNER.

Morrison, Va.—The peas I bought of you—Tait's Nonpareil—were the finest I ever raised. W. H. SCROPE.

Ashland, Va.—The Nonpareil Peas turned out well, and were the earliest in this section by two or three weeks. W. C. CRENSHAW.

Raleigh, N. C.—I was much pleased with your peas. The Nonpareil was the earliest of fifty sorts. PROF. W. F. MASSEY.

Moyock, N. C.—I am partial to Tait's Nonpareil Pea, as I shipped over a hundred bushels to one this season of the seed bought of you. T. B. JONES.

Tait's Extra Early Despot.—This splendid pea has now been sold by us for nine years, and competent judges unanimously bear testimony to its superiority over all other brands of extra early peas except the Nonpareil, to which it is inferior only in earliness and coloring of pods. The vine is a strong grower, but without the least tendency to "run," and produces pods which are unexcelled in appearance, size and uniformity. We recommend this variety especially for the fall crop, for which purpose it and the Nonpareil are incomparably best. No other variety will endure dry weather as well and yet keep true to the dwarf type in rainy seasons. We have known cases when the Despot produced really good pods without a drop of rain having fallen on the vines. Height, two and a half feet. Per qt., 25 cts.; prepaid by mail or express, 40 cts.; price per bush. and per 100 bush. on application.

Tait's Extra Early Eclipse.—An old stock once very popular with the growers in Eastern North Carolina, but now superseded by the Despot, the largest podded of all extra early peas. The pods are long and large, well shaped, and set in great profusion. Like the Nonpareil, the crop matures practically at one time. Height, two and a half feet. Per qt., 25 cts.; prepaid by mail or express, 40 cts.

Alaska.—There are a great many stocks of this pea, originally called "Laxton's Earliest of All" and the name means less than in the case of any other sort, some strains being fine selections, while others sold as Alaska are frequently worthless. When pure, it is one of the best extra earlies. Height, two feet. Per qt., 25 cts.; by prepaid mail or express, 40 cts.

First and Best (Thoroughbred).—Of the same type as the Eclipse and a favorite with many truckers who are not acquainted with our fancy strains of Nonpareil and Despot. Height, two and a half feet. Per qt., 25 cts.; prepaid by mail or express, 40 cts.

First of All.—An extra early, which is popular in sections where the Nonpareil has had no opportunity of showing its superiority. The pod is fair sized and of good color, but there can be no comparison between it and the Nonpareil or the Despot. Height, two and a half feet. Per qt., 25 cts.; prepaid by mail or express, 40 cts.

Philadelphia Extra Early.—This old strain of extra early—well known throughout the South—is now quite out of date and so inferior to such varieties as Nonpareil and



Despot that only ignorance can justify its use. It won its original popularity by an extraordinary uniformity in maturing, but the pod is short and thin and its yield absurdly small. We should not offer it but for some demand from extremely conservative quarters, and we take occasion to warn our readers against misleading descriptions, which they may find elsewhere, of this pea. Per qt., 25 cts.; by mail or express, 40 cts.

Daniel O'Rourke.—An excellent standard strain, extra early, and a heavy bearer, but not equal to Tait's Despot in size or earliness. Height, three feet. Per qt., 25 cts.; prepaid by mail or express, 40 cts.

Earliest of All.—One of the numerous selections from the Daniel O'Rourke, and not remarkable for either earliness or productiveness. It is planted principally in the North. Per qt., 25 cts.; prepaid by mail or express, 40 cts.

Rural New Yorker (*Sturtevant's*)—A fine, early stock, vigorous, and very uniform if grown from pure seed stock. Height, three feet. Per qt. 25 cts.; prepaid by mail or express, 40 cts.

French Canner.—This very productive small pea is the favorite with canners, as it is not only sweet and tender, but does not change color at all in the process. Those who grow peas for the canning factories should protect their interest by using this safe variety. Height, four feet. Per qt., 25 cts.; prepaid by mail or express, 40 cts.

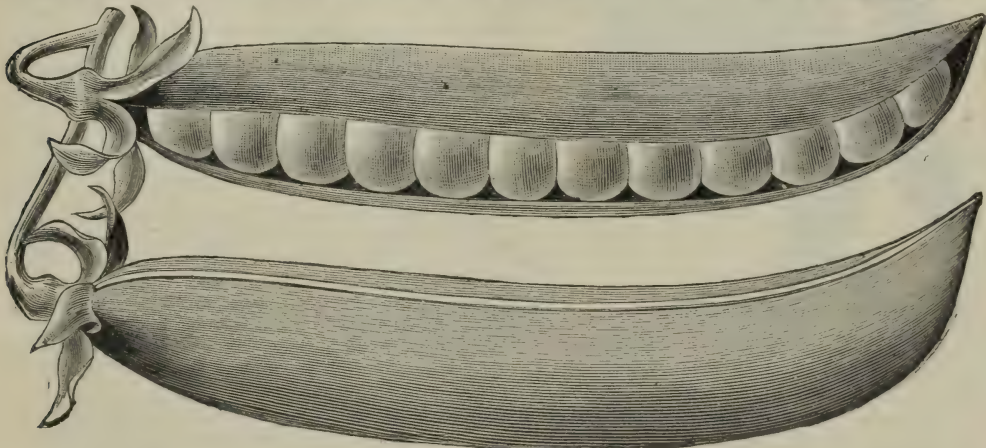
LATE.

Improved White Sugar Marrowfat.—All truckers who are interested in Marrowfat Peas should plant nothing but this fine strain, as it is far superior to the best Royal Dwarf White Marrowfat. The pod is of remarkable size, the vine much more prolific than any other Marrowfat, and the peas are almost as sweet as those of the sugar varieties. No pea is better for canning, and large quantities are grown entirely for that purpose. Special attention is called to the fact that this pea is also earlier than the old types of Marrowfat, being ready for picking quite ten days before the Black-eye. Height, four feet, Per qt., 20 cts.; prepaid by mail or express, 35 cts.; price per 100 bushels on application.

Chuckatuck, Va.—Taking your advice last spring, I planted some of the Improved Sugar Marrowfat Peas, and they were most satisfactory in every respect. I found them very early, very prolific, and larger podded than any kind I ever saw.

Norfolk County, Va.—The Sugar Marrow is a splendid pea. But for the drought last year I should have picked at least 500 baskets from six bushels.

I. L. YEOMAN.
G. W. FRIZZELL.



Tait's Magnum Bonum Pea.

White Marrowfat.—Before the introduction of the Sugar Marrowfat, this was a very profitable variety, as it was the canner's favorite, and always brought fair prices. It is not at all in the class of the new stock, however, and should no longer be used. Per qt., 15 cts.; prepaid by mail or express, 30 cts.

Black-Eye Marrowfat.—This variety, formerly the best known of the Marrowfats, has large, full pods, borne abundantly, and was very largely used until the introduction of the White Sugar Marrowfat. Per qt., 15 cts.; prepaid by mail or express, 30 cts.

Blue Imperial.—A fine old standard variety, which yields abundantly, but is still far behind the Magnum Bonum in quality. Height, three feet. Per qt., 25 cts.; prepaid by mail or express, 40 cts.

EDIBLE PODDED.

Gray Sugar.—Southern people usually call this the Cabbage Pea. The pods are edible and are cooked as snap beans. Height, four feet. Per qt., 35 cts.; prepaid by mail or express, 50 cts.



Giant Sugar.—The most vigorous and the largest podded of the sugar peas, but rather inferior to the Melting Sugar in quality. The pods are extraordinarily broad and thick, and the vine is very productive. Per qt., 35 cts.; prepaid by mail or express, 50 cts.

Melting Sugar.—An improved variety, which grows four or five feet high and produces an immense quantity of large, broad pods of light color. It is very sweet and as tender as a young snap bean. Gardeners who have continued to grow the old "Cabbage Pea" are recommended to try the Melting Sugar, and we think they will admit the propriety of its attractive name. Per qt., 35 cts.; prepaid by mail or express, 50 cts.

WRINKLED, OR SUGAR VARIETIES.

Thos. Laxton.—The newest and one of the finest peas. See "Extra Early" above.

New Gradus.—See "Extra Early" above.

Alpha.—This is one of the favorite old extra earlies, good in its time, but now out of date; the Gradus is quite as early and four times as productive. Height, two and one-fourth feet. Per qt., 30 cts.; prepaid by mail or express, 45 cts.

American Wonder.—A wonderful pea, indeed, exceedingly dwarf and yet as productive as many large-growing varieties. The vine never grows to more than nine or ten inches, but is



American Wonder Pea.

literally covered with large, well-filled pods containing peas of the finest flavor. Our strain of this pea is perfectly pure—a statement which can not be made regarding most stocks of American Wonder. Per qt., 30 cts.; prepaid by mail or express, 45 cts.

McLean's Premium Gem.—This pea needs no support, and is one of the most satisfactory dwarf peas ever introduced. It is only three or four days later than the American Wonder, and is of first-class quality. Height, one foot. Per qt., 30 cts.; prepaid by mail or express, 45 cts.

Heroine.—A first-class pea, which deserves its universal popularity. The pods are fine size, and in productiveness it ranks among the best. Height, two and a half feet. Per qt., 30 cts.; prepaid by mail or express, 45 cts.

Champion of England.—This famous old variety was the first wrinkled pea, and for many years had no rival as a sweet pea for family use. It is still largely grown, although finer sorts have been originated, and can be relied upon to produce a very heavy crop. Height, four and a half feet. Per qt., 25 cts.; prepaid by mail or express, 40 cts.

Magnum Bonum.—This splendid selection has been so warmly welcomed by lovers of peas that we have rarely had sufficient stock to supply the demand. The vine is strong and vigorous, with pods of prodigious size, and continues long in bearing if supported by stakes or trellis of any kind. The pod is packed with large peas of the richest flavor. The Gradus, McLean's Premium Gem, and the Magnum Bonum make an ideal succession of fine peas. Height, four feet. Per qt., 30 cts.; prepaid by mail or express, 45 cts.

Hampton, Va.—Your Magnum Bonum is the finest pea on earth, so far as quality is concerned.

Newark, Md.—I have grown the Magnum Bonum Pea for several years, and do not see how it could be improved upon.

Telephone.—One of the best late varieties, with very large pods. Height, four and a half feet. Per qt., 30 cts.; prepaid by mail or express, 45 cts.

Yorkshire Hero.—An excellent wrinkled pea for following the extra earlies, being large, prolific, and well flavored. The pods are very broad, and the peas have an advantage over most sorts in that they remain tender a longer time than any others, never becoming really hard. Height, three feet. Per qt., 30 cts.; prepaid by mail or express, 45 cts.

Canada Field.—A very valuable crop for stock feeding. See "Miscellaneous Field Seeds."

CULTURE.—A quart is sufficient for about seventy-five feet of drill; extra early peas are planted in drills at the rate of one and a half to two bushels to the acre; Marrowfat and tall growing kinds at the rate of one and a half bushels to the acre. Dry and moderately rich loam is best adapted to early peas; heavy soil is preferable for the late sorts. As fresh, rank manure is apt to induce too heavy a growth of vine, manuring for the spring crop should be done in the previous autumn, or, if deferred until the time of planting, only thoroughly decomposed manure should be used. For an early crop for family use, sow the rows ten inches apart, with four feet between double rows. If a succession is wanted, sow at intervals of



two weeks until April, the object of truckers being to secure an early rather than a large crop. Marrowfats are sown by them from the middle of November to the middle of January, and Extra Earlies from the tenth of January to the twentieth of February. Deep planting is preferable, as it enables peas to better withstand extremes of either heat or cold. The late varieties do best when in rows far apart and with low-growing crops planted between. Commence hoeing when the peas are two inches high, and when the tendrils appear stick with brush and draw the earth up on each side to help in supporting the vine. If the season be a particularly wet one, the vines are apt to grow so rank as to retard the filling of the pods. In such cases it is sometimes found beneficial to root-prune them by running a spade down to the roots, cutting off their ends. Considerable profits are usually realized from a fall crop of peas planted about the first of September and shipped in October or November, there being usually an active demand for them about that time. For this purpose the Despot and the Nonpareil are by far the best, as both these stocks resist heat and drought wonderfully. The reputation of our peas is taken advantage of by unscrupulous merchants to sell inferior stocks, and our friends should be careful to see that any peas offered as Tait's have our seal upon them.

FIELD PEAS.

(See Field Seeds.)

PEPPER.

(*Capsicum*.)

Large Bell, or Bull Nose.—The favorite pepper for pickling or for use as mangoes. The rind is thick, fleshy and of mild flavor. Although very much smaller than the Ruby King, and, in our opinion, less desirable for market, it is still preferred by some gardeners. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Ruby King.—A very fine variety, which grows to a remarkable size, being often six inches long and three or four inches across. The fruit resembles that of the Bull Nose in shape, but is lighter in color and of much milder flavor. It may be eaten raw, prepared as tomatoes and cucumbers, or made into salads. We recommend the Ruby King to market gardeners in particular, as the finer appearance gives it a great advantage over the Bell. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Small Chili.—The variety from which pepper sauce is made. The pod is red and exceedingly pungent. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Long Red Cayenne.—A well-known narrow, bright pepper, which is generally dried, and used in that condition for various culinary purposes. It is always in demand, and may be brought to market either green or dried. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Sweet Spanish.—This is one of the mildest kinds, and is used both for salad and in pickles. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Red Cherry.—Named from its close resemblance to the cherry. It is used either as the Cayenne or as pickles. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Sweet Golden Dawn.—Very much like the Bell in shape and general appearance, but of a soft, yellow color and much less "fiery" in flavor, even the seeds being rather sweet. The bush is extraordinarily productive, more so, perhaps, than any other variety, and it is particularly recommended on account of its earliness. It has proved extremely profitable to some of the Norfolk growers. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.



Cherry Pepper.



Golden Dawn Pepper.

CULTURE.—An ounce will produce about 1,000 plants. Sow in warm, mellow soil late in the spring, and when the plants are large enough, thin so as to leave eighteen inches between them. Hoe frequently to keep down all weeds, cultivating in general the same as egg plant. If the seeds are sown indoors, so as to get the plants started early, arrangements must be made to have a uniform high temperature.

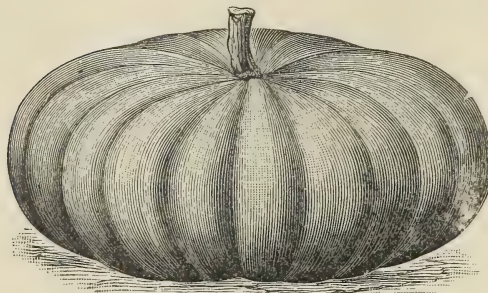


PUMPKIN.

(Cucurbita Pepo.)

King of the Mammoths.—This is recommended to all who want to grow large pumpkins for exhibition or for their own gratification, as it attains an extraordinary size under the right conditions. Specimens have been grown weighing nearly two hundred and fifty pounds, and they average twice the size of any other kind. The skin is orange colored, the flesh bright yellow and very thick, and the quality excellent. Any one endeavoring to raise exhibition pumpkins should see that the vines have ample space for growth. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 60 cts.; per lb., \$2.00.

Jumbo.—Identical with the "King of the Mammoths." See above.



Cheese Pumpkin.

Connecticut Field.—The small early field variety, too well known to need description. It is very productive, and grown principally for stock. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 40 cts.

Large Cheese.—A large, flat pumpkin, of extra fine quality, justly popular over the whole country. The flesh is thick, fine-grained, and extremely sweet, and it is one of the best keepers. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Cushaw.—One of the standard old varieties, popular in spite of all the new introductions. It is almost white, has a curved neck, hard skin, and very solid flesh. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Tennessee.—A bell-shaped pumpkin of medium size, with a creamy white, slightly ribbed rind; the flesh is peculiarly fine-grained, very thick and dry, and makes delicious pies, the flavor generally being considered superior to the best sorts of sweet potatoes. The vine is productive, and the pumpkins keep until very late in the season. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

CULTURE.—A pound is sufficient for about 200 hills; five or six pounds are put to the acre in hills. Plant last of spring in hills ten feet apart. Hoe frequently until the vines get a strong growth. Pumpkins should never be allowed in the garden.



(Raphanus Sativus.)

EXTRA EARLY.

Tait's Favorite Forcing.—The greatest value of this famous radish lies in its availability for forcing under glass, under which culture it may be depended upon to pull in twenty or twenty-five days, according to the forcing given, but it is also largely used for field culture. It is perfect in both shape and color, the skin being a bright, transparent red, and owing to an unusually small top many bunches may be put in a single package—a considerable saving in expense with large shipments. As a medium summer radish, it is all that could be desired, not even the famous Lady Finger surpassing it in crisp tenderness or delicacy of flavor, and it is an excellent all-round outdoor variety. Our seed is saved from selected and transplanted roots, so that the tendency of the ordinary olive-shaped radish to be irregular is never found in the Favorite. Under the most favorable conditions it is possible to grow this radish in fifteen days, astonishing as this statement may appear. We will be glad to make quotations for 100 to 1,000 pounds, but advise early orders, as large orders for the Favorite are already on our books. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts. Price per 100 lbs. and 1,000 lbs. on application.

Norfolk, Va.—The Favorite Forcing Radish is certainly a fine kind for hot-beds; I have been using it for several years, and want some as soon as you get the new crop of seed. R. W. SEELY.

Norfolk, Va.—I have done very well every season with your Favorite Forcing Radish, and prefer it to any strain I have used. It is beautiful in shape and color, and the earliest radish in cultivation. J. W. RICHARDSON.

Norfolk, Va.—There is no radish like Tait's Favorite. It is the prettiest, the earliest and best. L. F. POSTLE.

Forcing Scarlet Globe.—One of the most desirable radishes for forcing under glass, and also good for field culture. It is very attractive in both shape and color, being a bright, transparent red and very smooth skinned. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.



Ne Plus Ultra.—Under this name the Forcing Scarlet Globe is often sold in the North and East. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Startle.—Identical with the Forcing Scarlet Globe.

EARLY.

Early Scarlet Turnip.—Formerly one of the leading kinds grown by our Southern truckers for shipment, but now supplanted by Tait's Favorite and the White-Tipped Scarlet Turnip. It is extremely hardy, enduring severe cold after being well rooted, and is usually uniform in shape under all circumstances, our stock being grown from transplanted and selected roots. The color is a bright scarlet and the flesh of fair quality. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.; \$28.00 per 100 lbs. F. O. B. Norfolk. Five per cent. discount for cash.

White-Tipped Scarlet Turnip.—A very handsome radish, bright red with the exception of the tail, which is pure white. It is thought by some growers to be a shade less hardy than the Scarlet Turnip, and to show more disfigurement on account of freezing weather, but it is grown more largely than any other kind. We can supply this and all other kinds of market radishes in ton lots at special prices, and will be pleased to make quotations per 100 pounds, per 1,000, and per ton. Our seed is always French grown, saved from transplanted roots, and entirely out of the class of the cheap California, Dutch, and English radish seed. As these low-priced seeds are never from transplanted roots, there is no certainty as to shape and color, and, as a rule, there is a great tendency to side roots and forks. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.; \$28.00 per 100 lbs. F. O. B. Norfolk. Five per cent. discount for cash.

Early White Turnip.—The Philadelphia gardeners are partial to this radish, and it is grown to some extent in the South for shipment to that market. It is a rapid grower, rather small in size, with brittle sweet flesh and pure white skin. There is little demand for it in any place except the one mentioned, and we do not recommend it for market gardening unless used for retailing mixed with the Scarlet. A bunch of the two kinds is very attractive in appearance. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Scarlet Olive-Shaped.—An early radish with a small top and fine olive-shaped root, but inferior in quality to Tait's Favorite, and not so desirable for market. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

New White Icicle.—For forcing under glass, this pure white long radish is very desirable, as it is of very rapid growth. The flavor is exceptionally good, and its brittle, delicately tapering root is well suggested by its name. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

White Olive-Shaped.—Like the Scarlet Olive-Shaped in general type, but snowy white in color. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

French Breakfast.—This is one of the olive-shaped varieties and a great favorite for family use. At the top it is a rich scarlet, from which color it shades gradually to white at the tip. It is very early, and should be eaten when of medium size, as it soon becomes pithy and unfit for the table. A good plan is to make several sowings at intervals of five or six days, so as to have them always in perfection. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Early Frame.—The best long radish for forcing. It has a smaller top than the Long Scarlet, is earlier, and not quite so long; the skin is peculiarly attractive when forced under protection, being a beautiful translucent red. It is equally good for field culture, although not extensively used in that way. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts. Price per 100 lbs. on application.

Long Scarlet Short Top.—This is the long kind which is shipped most largely from the Norfolk section to the Northern markets. The root, which grows partly out of the ground, is bright scarlet and the leaves are very short. It is adapted to cultivation in the open field or in frames, but is less desirable for the latter than the Early Frame. Our French strain of the Long Scarlet Short Top is of extraordinary purity, and cannot be classed with cheap American



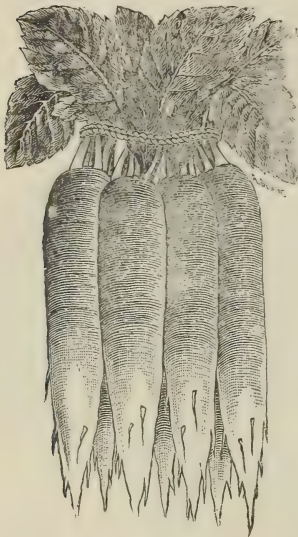
Tait's Favorite Forcing Radish.



seed, which produces roots split and misshapen. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts. Price per 100 lbs. and 1,000 lbs. on application.

INTERMEDIATE.

Long Chartier.—This handsome radish may be grown to a very large size before becoming pithy, and is good for local markets. It is entirely distinct in color, being brilliant scarlet at



Chartier Radish.

the top, shading to rose in the middle, and blending into a pure white at the bottom. In shape it is between the olive-shaped and long. It is an excellent sort for spring, summer, and fall. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Long White Naples.—An excellent white radish, long and slender, with crisp and mildly flavored flesh. It is grown almost exclusively for summer use. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Long White Vienna.—The beautiful "Lady Finger" radish, unquestionably the finest outdoor long white radish in cultivation, although less profitable than the White Strasburg, which is earlier. It is pure white, of the prettiest shape, and delicious flavor. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

White Strasburg.—A fine strain of radish, which grows to a large size and remains tender for a much longer time than most kinds of radish. Its flesh is pure white, nearly transparent, and very pungent. For market use this is undoubtedly the best sort of its class, and those of our truckers who ship white radish to Northern markets use it almost exclusively. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts. Price per 100 lbs. on application.

Golden Summer.—Oblong, turnip-shaped, with heavy foliage; it stands the heat of summer well and grows to an unusual size. The skin is very thick and coarse in texture, but the flesh is brittle and of good flavor. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

WINTER.

New Celestial, or White Chinese.—Although the winter radishes have always been exceedingly popular with our German and Hebrew citizens, few other people have cared to grow them, as none of the old kinds are at all delicate in texture or flavor; many are almost as fiery as pepper, and are disposed to be woody after attaining full size. In the New Celestial, however, we have a radish which is really excellent for all seasons, and particularly adapted to winter use. It is about the same shape and size as the well-known large Black Spanish, but is much superior to it in every respect, being pure white, very smooth and thin-skinned, juicy and wonderfully brittle. While pungent enough to satisfy any palate, it is at the same time quite sweet, and is peculiarly digestible. Market gardeners should lose no time in taking hold of it, for we are certain that no other winter radish can compete with it. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

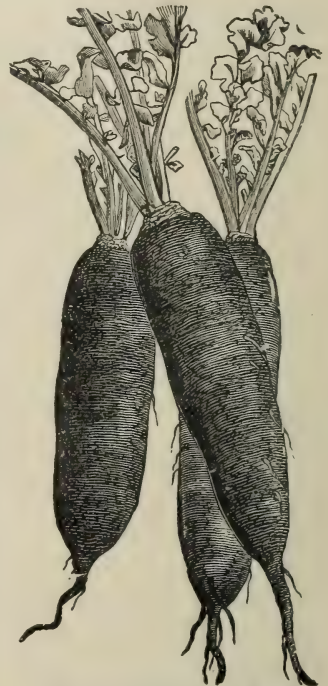
Russian White Winter.—This is one of the largest radishes, often having a length of twelve or more inches; the flesh is firm and keeps perfectly. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

California White Mammoth.—Identical with Russian White Winter.

Long Black Spanish.—Formerly the most popular of the winter radishes, but now less used. The skin is black and the flesh hot and white. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

Chinese Rose.—Excellent for winter use, being of firm grain and pungent flavor, but much less desirable than the New Celestial. The root is conical in shape and the skin bright rose color. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

CULTURE.—An ounce is sufficient for 100 feet of drill; eight pounds will sow an acre in



Black Spanish Radish.



drills; broadcast, 15 pounds of long and 25 to 30 pounds of turnip are sown to the acre. The tenderness and sweetness of radishes are greatly dependent upon the rapidity of their growth, and they should not be sown upon cold and heavy soils. Dig the ground deeply and make it very rich with thoroughly rotten manure. If rank fresh manure is used, the roots will be liable to fork. Sow as early as possible in the spring, broadcast or in drills one foot apart, thinning as needed. The early varieties are very hardy and will endure great cold before being killed, but as they are rarely good after having their growth checked, the beds should be covered in cold weather with straw or cedar brush. A very slight protection will be sufficient, especially if they are sheltered by fences or woods. Most varieties become pithy as soon as they are grown, so that successive sowings should be made every two weeks. The winter varieties are sown from the middle to the last of August and used as needed.

RAPE.

True Dwarf Essex.—An excellent forage plant, especially for sheep, and grown extensively for them in Europe, though little known to farmers in this country. It grows with wonderful rapidity, and is so tender when young that it makes a most delicious salad, being often sown solely for this purpose. On good soil it will produce twenty tons or more to the acre, and many farmers grow it for turning under for manure. We are glad to say that we are having pronounced success in introducing Rape on Southern farms, and feel confident that it will soon be thoroughly established as a standard crop wherever stock are kept. The seed we offer is grown for us in England from the finest stock of the True Essex.

Price Per 100 Pounds Furnished on Application.

CULTURE.—Two and a half pounds are sown to the acre in drill; for forage or green manure it is sown broadcast at the rate of five pounds to the acre. Prepare the ground by thoroughly ploughing and sow in July, August, or September, pasturing as freely as desired after the plants are well grown.

RHUBARB (PIE PLANT).

(*Rheum Hybridum.*)

Myatt's Victoria.—Very large and, although somewhat later than other varieties, the best for general use. It is hard to grow rhubarb successfully in Tidewater Virginia, and as a rule we think gardeners of that locality may as well omit it from their list of profitable vegetables. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.25.

CULTURE.—An ounce will produce about 600 plants. Rhubarb is most satisfactorily raised from roots, but where these are not to be had, sow in April, in deep, rich ground, in drills a foot apart and one inch deep, and when well up thin out to six inches apart. In the fall trench a piece of ground at least two spades deep, manuring abundantly, and set the plants out three feet apart each way; cover with leaves the first winter, and give a dressing of coarse manure every fall. It is best not to gather the stalks the first season, and in our Southern country a shady situation is absolutely necessary for it.

RHUBARB ROOTS.

We can furnish fine Rhubarb Roots in any quantities. As they are not carried in stock, orders should be sent a few days before roots are needed. Per doz., 75 cts.; per 100, \$4.50 F. O. B. Norfolk; prepaid by mail or express, per doz., \$1.75. Extra size roots will be supplied at proportionately higher prices.

SALSIFY, OR VEGETABLE OYSTER.

(*Tragopogon Porrifolius.*)

White French.—The old standard variety of salsify, first-class as to flavor, but so much smaller and less productive than the Sandwich Island that it should be abandoned by both private and market gardeners. Per pkt., 5 and 10 cts.; per oz., 15 cts.; per $\frac{1}{4}$ lb., 30 cts.; per lb., \$1.00.

Mammoth Sandwich Island.—A greatly improved strain, very large and superior, being fully double the size of the French Salsify and of delicate flavor. The roots are well shaped, smooth, and almost white. Market gardeners especially will find it most desirable, and will never sow the French after growing a crop of the Mammoth. Comparatively few people have any idea of the value of Salsify, and we would urge its universal use. Few vegetables are more nutritious and none more palatable, there being many ways in which it can be prepared so as to be hardly distinguishable from real oysters. Per pkt., 5 and 10 cts.; per oz., 20 cts.; per $\frac{1}{4}$ lb., 40 cts.; per lb., \$1.50.

Norfolk, Va.—The Sandwich Island Salsify seed produced the handsomest roots ever brought to the Norfolk market.
R. V. HUGO, Prop. "Marsh Point" Market Garden.

CULTURE.—An ounce is sufficient for sixty feet of drill. Salsify delights in light, mellow soil dug very deeply, and which has been enriched for a previous crop. Sow thickly in spring in drills twelve inches apart, covering the seed one inch. When up about an inch,



thin out to six inches apart. As the roots are perfectly hardy, they may be left in open ground all winter, care being taken to take them up before growth begins in spring. Applications of liquid manure in dry weather are very invigorating.



SPINACH

(*Spinacea Oleracea.*)

Price Per 100 Pounds, 1,000 Pounds, and Per Ton will be Quoted Upon Application.

Tait's Improved Curled Savoy.—The standard spinach for Southern market gardening must be a plant which will, unprotected, endure our most rigorous winters, which will give the greatest possible yield, and which, when shipped to far distant markets, will arrive fresh and uncrushed. It has been our endeavor to produce in "Tait's Improved Savoy" a spinach which would meet perfectly all these requirements, and we have succeeded so that it has now reached a point where improvement seems hardly possible. The leaves are of the brightest green, are curled to perfection, and retain their peculiar crispness long after being cut and packed. Triangular, prickly seed, indicating the presence of the flat, smooth-leaved variety, appear to a very limited extent in the seed sent out by us, our fields being very thoroughly "rogued," and the seed cleaned by machinery especially arranged for removing them. Many thousands of dollars have been lost by Norfolk truckers in recent years through using cheap, inferior stocks of spinach, and in this immediate section we should not need to warn all growers against careless buying of the seed. As we are among the largest growers of spinach seed in the world, we can, and invariably do, offer it at as low a price as is consistent with the grade of our seed. It is a matter of impossibility for any honorable house to undersell us on spinach, and there are few indeed who are in a position to compete with us at all. Per $\frac{1}{4}$ lb., 10 cts.; per lb., 30 cts.; Salsify. price per 100 lbs. and per 1,000 lbs. on application.

Orangeville, Md.—I have to report that your Curled Savoy Spinach gave me the best of satisfaction. WM. HOPPS.

Norfolk, Va.—Your Savoy Spinach this year is the finest stock I have ever seen; it is entirely satisfactory. W. J. CARR.

Lambert's Point, Va.—Last year I had your Long Island grown Spinach, besides a number of other stocks from the best known seedsmen, and yours was the purest and best of all. W. I. CONOVER.

Kempsville, Va.—I am greatly pleased with the Spinach you have been supplying me. W. C. L. WILLIAMSON.

Long Standing.—A heavy cropper, which will stand two weeks longer than the Savoy before going to seed. It is a good variety for family use, but is little grown for market. Per $\frac{1}{4}$ lb., 10 cts.; per lb., 30 cts.

Large Viroflay.—Northern gardeners like this spinach for spring sowings, as it is very productive. We do not recommend it for use in this section, the Savoy being preferable. Per $\frac{1}{4}$ lb., 10 cts.; per lb., 30 cts.

Round Leaved.—A standard variety in the North and the best for family use. It will not, however, bear shipment. Per $\frac{1}{4}$ lb., 10 cts.; per lb., 30 cts.

Prickly.—A vigorous and hardy variety, but not so prolific as other kinds. Per $\frac{1}{4}$ lb., 10 cts.; per lb., 30 cts.

Round Flanders.—Very productive and an excellent spinach. Per $\frac{1}{4}$ lb., 10 cts.; per lb., 30 cts.

New Zealand Summer.—In the South ordinary kinds of spinach are worthless during the warm season, and there are many gardeners who will be glad to welcome this introduction from New Zealand, since it endures heat wonderfully. Although used in the kitchen in the same way as ordinary spinach, it is really entirely distinct, being a plant of considerable size with branches. It grows vigorously all the summer, and produces an astonishing amount of foliage, new leaves promptly taking the place of those which are cut; the young branches are also edible, and may be cooked with the leaves. The leaf is very thick, soft and fleshy, and, like Savoy Spinach, extremely nutritious and digestible. The seeds germinate better and more quickly if soaked in warm water over night. We are sure it will become extremely popular, and urge our readers to give it general trial. Per oz., 10 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., \$1.00.

Norfolk, Va.—You need not hesitate to commend the New Summer Spinach. I regard it as a great acquisition for this section. IVOR A. PAGE.

Pinehurst, N. C.—The New Zealand Spinach is a fine plant which you should boom, as I find it unaffected by even 120 degrees of heat, to which temperature it was subjected in my green-houses. A few plants would furnish enough spinach for an average family during the summer. OTTO KATZENSTEIN.



Fair's (Savoy) Curled Savoy Spinach.





CULTURE.—An ounce is sufficient for seventy-five feet of drill; in two and a half foot rows twelve pounds are put to the acre; in ten-inch rows, forty pounds to the acre. Spinach cannot be grown upon poor land. Manure heavily and trench deeply, then for early spring use sow from twentieth September to twentieth October in drills one inch deep and fifteen inches apart. If it is intended for cutting during December, sowings may be made as early as first September, but there is considerable danger of failing to get a "stand" if the month be a warm one, as spinach is a cold-weather plant, and succumbs very quickly to either dry or moist heat. As a field crop, our large growers now plant it on well-drained wide beds, with the rows nine or ten inches apart. When the plants are started, commence thinning out until they are from four to ten inches apart, according to the strength of the soil. Sow again for summer use early in the spring, and continue to sow at intervals until warm weather sets in, after which the plants rapidly run to seed.

SQUASH

(*Cucurbita Meloepo.*)

Price Per 100 Pounds on Application.

BUSH VARIETIES.

Early White Bush.—This variety, which was formerly the earliest squash, grows in a bush form, and taking up little room in the field or garden, was for many years largely grown for both market and family use. The flesh is finely grained and of good flavor, but as it is not nearly so showy and not as early as the Silver Custard, it is now rapidly going out of cultivation; no one would think of using it after seeing the improved variety. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Silver Custard (*Sturtevant's*)—Every market gardener who grows early scallop squash should use this, as it is an immense improvement upon the Early White Bush. It is considerably earlier as well as almost double the size of the old kind, and is at the same time handsomer and of better quality. We have been selling it for a number of years, and find that it is always appreciated wherever it is introduced. A special beauty is its striking purity of color, and we also call attention to the firm texture of the rind, which enables it to bear shipment perfectly. The fruit is often more than a foot across and thick in proportion. As pure stocks of White Bush are very uncommon, we are confident all market gardeners will be delighted with this. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Golden Bush.—Similar to the White in every respect except color. The skin is a deep orange yellow, with pale yellow, well-flavored flesh. It is very productive, but less desirable than the Golden Custard. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Golden Custard (*Sturtevant's*)—Those who prefer the yellow bush squash will find this the best kind for their use, as it is decidedly superior to the ordinary Golden Bush. It is very large, beautifully colored, and of the best quality. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Mammoth Yellow Summer Crookneck.—Valuable for early crop and the best and richest summer squash; skin bright yellow, and when true covered with warty excrescences, the shell becoming exceedingly hard when ripe. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Straight-Necked Yellow Summer.—This is an improvement on the Crookneck, and is considered not only more attractive in shape, but also of superior quality. In general character it is much the same as the Crookneck. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

RUNNING VARIETIES.

Canada Crookneck.—Not of the largest size, but an excellent variety, much liked for winter use. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Boston Marrow.—An old standard variety, with thin skin of deep orange color, mottled with cream when ripe. It can usually be cut about fifteen days after the bush sorts listed, and keeps quite well, being used for fall and winter. It has fine grained flesh of much richness, but more moist than the Hubbard. Our strain of the Boston Marrow is as pure as selection can make it, and must not be confounded with the common stocks sold at low prices. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.



Crookneck Squash.



Early Orange Marrow.—For a number of years this fine squash—a great improvement upon the Boston Marrow—has been only partially appreciated, but we note that it is now taking the prominence to which it has always been entitled. It is, perhaps, the most delicately flavored of all, and is especially valuable to truckers on account of its earliness. It



Crookneck Squash.

is remarkably prolific, and we recommend it for both the early and late crops. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Hubbard.—Of superior quality and largely used in the Northern States, as it may be kept through the winter. The shell is a bluish green, sometimes shaded with yellow and orange, with orange-yellow flesh. It is especially popular in the North, being there considered the equal of sweet potatoes for baking, but for some reason does not usually succeed in this section. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Delicata.—Whether for summer or winter use, this small but very prolific squash will be found excellent. The fruit is oblong, orange-yellow, and striped with green, the flesh being richly flavored and as dry as the Hubbard. It is extra early, but keeps well, and, aside from its smallness, ranks with the best winter squashes. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Mammoth Chili.—With extra care this orange-yellow, smooth-skinned squash will attain a really enormous size, specimens having been produced which weighed over two hundred pounds. It is of good quality, the flesh being extra thick, sweet and very fine grained. Per pkt., 5 and 10 cts.; per oz., 15 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

CULTURE.—An ounce of bush is sufficient for fifty hills, four or five pounds being put to the acre. An ounce of running for twenty hills, three or four pounds to the acre. When all danger of frost is past and the ground becomes warm, plant in hills in the same manner as cucumbers and melons, allowing eight or ten seeds for each hill. The bush varieties should be about four feet apart and the running kinds about eight feet apart. When the plants are up, thin so as to leave three of the strongest plants, and keep the weeds well hoed off. Care should be taken to avoid growing squashes in the vicinity of other cucurbitaceous plants, as hybridization is almost certain to follow.

SPRING SPROUTS.

(See Kale.)



(*Solanum Lycopersicum*.)

New Presto.—No claim could be made that this new variety is remarkable in size or that its table quality is fine, but it is certainly the earliest tomato in cultivation, leading the Earliana nearly if not quite a week. The fruit is bright red, solid, and of medium size, and the vine is as productive as most tomatoes of this class. We think Southern shippers will find it worthy of trial. Per pkt., 25 cts.; per oz., 75 cts.; per $\frac{1}{4}$ lb., \$2.00; per lb., \$8.00.

Hawkins' Sunrise.—In the new extra early tomato which we have named "Hawkins' Sunrise" we have a variety which is well worthy of trial, since after four years of testing it has won the good opinion of many of our best growers, in spite of the fact that every season has been a poor one for this crop. The Sunrise is a brilliant red tomato, very thick and symmetrical, and as smooth as most of the extra early varieties. In productiveness, solidity, and table quality it is exceptionally fine, but its two greatest claims for pre-eminence rest upon its extraordinary combination of size with earliness and its apparent hardiness. Per pkt., 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., \$1.00; per lb., \$4.00.

Kenansville, N. C.—Your Hawkins' Sunrise is the finest tomato I ever saw. L. A. BEASLEY.

Sparks' Earliana.—Numbers of our principal growers now depend upon this altogether, and practically all use it to some extent. We have a large quantity of seed grown from Mr. Sparks' own stock, and offer it again with confidence, although we are far from endorsing the extravagant claims made for it by certain seedsmen. It is sometimes represented—by



illustration and description—as having fine, very large fruit; but such representations are misleading. A bright red tomato, rather under than over medium size, and of indifferent quality, the Earliana is yet undoubtedly one of the first to color up, and is unusually prolific. It has a substantial skin, is quite solid, and carries well in long shipment. Unless supplanted by the new Presto or the Sunrise, it will probably continue to grow in favor throughout the South. Per pkt., 25 cts.; per oz., 75 cts.; per $\frac{1}{4}$ lb., \$2.00; per lb., \$8.00.

Chalk's Early Jewel.—Of the new extra early tomatoes this is undoubtedly one of the best, although we are not prepared to assent to the claim often made that it is ready for picking at the same time as the Earliana and Sunrise; on the contrary, we believe it will average a week later than either of those well-known varieties. As an offset to this handicap, however, the Jewel is thicker, more solid and fleshy, and of distinctly superior quality, being—what very few extra early kinds are—a really fine tomato for table use. It has been found rather harder than most kinds, and there are many reports from growers stating that it alone resisted the blight which for a number of years has been so destructive to the tomato crop. The Jewel has been largely grown in the interior as well as along the Atlantic coast for three seasons, and has now taken a high place among the standard market gardening tomatoes. In productiveness it is fully equal to the Earliana, and we would lay especial stress upon the uniformity in ripening of the first setting of fruit and upon its apparent freedom from cracking and bursting. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Beauty (Thoroughbred).—This tomato was once decidedly the favorite for both market and family gardens, although it now has a tendency to blight in unfavorable seasons, and has lost much of its former popularity. The skin is crimson purple, perfectly smooth, and the flesh light pink and of excellent flavor. The fruit grows in clusters, and is borne from early to late in the season. Like all our stocks of tomato, the seed is grown under the most careful inspection, and such seed should not be classed with the cheap seed sold by canners at nominal prices. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Fordhook Fancy.—A Western selection, which, in habit of growth, is unlike most early tomatoes, being very dwarf and bushy, while the leaves have a curious savoyed crimping. The fruit is purplish red, except when ripened in cloudy or cool weather, when the red predominates. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.



New Presto Tomato.

any care be taken to preserve its shape, may be put up so as to look almost as perfect as when picked. Market gardeners will not find it desirable for the first crop, as it is by no means so early as some other fine tomatoes, but it is excellent for later general use. It is beautifully smooth and deep scarlet in color. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.



Acme (Thoroughbred).—The fruit of this variety has the pinkish purple color so much in demand in some markets, and was a favorite shipping tomato some years ago. It is round, solid, and of good quality, but is extremely thin-skinned and a very unsafe variety for market. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Atlantic Prize.—For several seasons before the introduction of the Earliana this bright red tomato was the first in market, but it is going out of use now, being fourth in earliness, and in quality perhaps the very poorest kind ever in cultivation. The first picking is quite heavy and fairly smooth-skinned, but all the later fruit is always extremely rough. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Stone.—Few tomatoes are as good as this for canning, as it is of extraordinary solidity, and, if



Perfection.—Solid, smooth, and early, the Perfection was long considered the best red tomato, but it has been supplanted by various new varieties, all superior to it in general characteristics. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Dwarf Champion (Swingbush)—This original of the dwarf tomatoes grows in a compact bush form, with thick, sharp-pointed stems and heavy foliage. Even when in full bearing it retains its upright form, and the fruit is held well off the ground. It resembles the Acme in solidity, color, and symmetrical form, but is less liable to rot. It continues long in bearing, and is grown to some extent for shipping. Per pkt., 5 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., \$1.00; per lb., \$4.00.

Ponderosa.—There has been a steady improvement in the Ponderosa ever since it was introduced, and it is consequently constantly gaining in favor, although its lateness necessarily limits its usefulness in the South. The wrinkles and ridges which at first disfigured it so much have been bred out by yearly selection, the shape is much more symmetrical, and it is no exaggeration to say that the seeds have almost disappeared, their place being taken by solid flesh. A slice of the fruit is really almost as meaty as a beefsteak, and what adds greatly to its attractiveness is the beautiful color of the interior, the flesh being bright red to the centre. In size it far surpasses all of the other large tomatoes, for one can easily find specimens running from one to one and a half pounds, and we are often amused by the sensation the size of the Ponderosa creates in sections where it is not known. The flavor is good, and for slicing it is perhaps the best tomato we have. To get the best results, the vine should be supported by a trellis of some sort, and it should be noted that we recommend it for family use exclusively. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., \$1.00; per lb., \$4.00.

Yellow Pear.—This variety furnishes the yellow pear-shaped fruit which is so much used for preserves and pickles. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Red Pear.—Equally as good as the Yellow Pear, and preferred by many on account of its brilliant coloring. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Yellow Plum.—Perfectly smooth, of oval shape, lemon-yellow color, and very pretty when preserved. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Red Cherry.—Fruit about an inch in diameter, set in bunches and grown for pickles. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

Yellow Cherry.—This dainty little tomato makes a very decorative preserve, and is deliciously flavored. It is a shade smaller than the Red Cherry, but is no less productive. Per pkt., 5 and 10 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 75 cts.; per lb., \$3.00.

Golden Queen.—A large tomato with yellow skin and solid flesh, deeply ribbed. Per pkt., 5 and 10 cts.; per oz., 30 cts.; per $\frac{1}{4}$ lb., 65 cts.; per lb., \$2.50.

CULTURE.—An ounce will produce about 2,000 plants. The tomato flourishes best in warm, light soil, moderately rich. For early use sow in January in a hot-bed, or, if only a few plants are wanted, they may be sown in a window box. In order to get the plants strong and stocky, they ought to be transplanted when two or three inches high; and when all danger of frost has passed, set out in the open ground about four feet apart. For a late crop sow in the open ground in early spring or as desired. Pinching off the extremities of the vines will accelerate early fruiting. Tomatoes succeed much better when they are supported by brush or trained to the trellis, and we strongly recommend all amateur growers to adopt the latter method in their gardens. A great deal of room can be saved, and rotting of the fruit can be almost entirely prevented. The trellis should be made about four and a half feet high, with horizontal slats not more than eighteen inches apart. The posts must be very firmly set in the ground, as the weight when the vines are in full bearing is greater than might be supposed.



(*Brassica Rapa.*)

Extra Early White Milan.—This new extra early turnip is a selection from the Purple Top Milan, and is particularly recommended to all market gardeners. It is the same as the older variety except as to color. Per pkt., 5 and 10 cts.; per oz., 15 cts.; per $\frac{1}{4}$ lb., 25 cts.; per lb., \$1.00.

Early Snowball.—All of the early white turnips in common use are flat, and we are sure there will be the warmest of welcomes for this charming little variety so soon as its qualities are known. It is precisely the shape of an orange, beautifully white, and most delicate in flavor, being really sweet so long as it is growing. We recommend it for sowing to immediately follow the White Milan, these two representing the best to be had in spring turnips. Per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Extra Early Milan Strap Leaf.—A purple top flat variety, which has been in general use for a number of years. Hardy, with a very small top and attractive appearance, it soon supplanted all the old early varieties, but is now giving way to the White Milan. Our strains of



both the Milan turnips are the finest ever developed, and we have no hesitation in advising all those who grow early turnips to use them for their main crop. Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 75 cts.

Early White Flat Dutch.—This well-known old turnip is of good size and quality, but has long ago been found decidedly inferior to the Milan for market gardening, being at least ten days later. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

White Flat Strap Leaf.—A medium-sized turnip once largely grown for shipment, although now little used for either home or market gardens. As the flesh becomes spongy very soon after maturity, it cannot be kept long, and its lateness as compared with the Milan has driven it out of cultivation as a spring turnip. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.



White Flat Dutch Turnip.

with cured meats. Being remarkably hardy, it grows through the whole winter, but the root is of no value. The Pomeranian White Globe is really a better kind for "greens," and we find that there is less demand each season for the Seven Top. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Large White Norfolk.—A handsome turnip of large size, which has long been a standard sort for stock feeding, and is used to a considerable extent for market. It is of spherical shape, flattened at the top, and under proper cultivation attains a very large size. The flesh is sweet, but somewhat coarse of grain at maturity. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Pomeranian White Globe.—Our strain of this famous old turnip is as near perfection as we can hope to get it, being beautifully formed, very uniform in size, and of snowy whiteness. Although less grown now than the fine Purple Top Globe has captured the market, it is still a great favorite for family use, and is recommended without reservations. It makes "greens" of excellent quality, for which it is largely grown around Norfolk. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Purple Top Globe (Thoroughbred)—A beautiful round white turnip, with bright purple around the top. It is especially valuable for market, since it is a rapid grower and as good in quality as it is attractive in appearance. We consider it in many respects the most desirable turnip in our list, and advise its general use in place of the well-known old Red Top Flat Strap Leaf. As large quantities of cheap imported seed of this variety are annually sold, many gardeners may have found it disappointing, but our American stock deserves all the praise given it here. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Amber Globe (Thoroughbred)—A very superior yellow turnip, which keeps well, and is a general favorite. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Yellow Aberdeen.—Although we had much difficulty in getting Southern farmers to try this fine turnip, its good qualities gradually became known, and is now one of the most popular varieties for winter. It has firm, yellow flesh of great sweetness, and no kind can be said to excel it in keeping under unfavorable conditions, but being of rather slow growth, the seeds should be sown a week or two earlier than most turnips. It is particularly recommended for stock feeding. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Robertson's Golden Ball.—In firmness and keeping qualities this round, yellow turnip has no superior, and where size is no consideration it will be found entirely satisfactory. It is perhaps the sweetest and most delicate of the yellow varieties. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Orange Jelly.—This name is often given to the Golden Ball. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

White Egg.—Egg-shaped, with firm, mild, and sweet flesh; it grows partially out of the ground and has very few leaves. Being beautifully smooth and white, as well as of rapid growth, it should be a desirable kind for market gardeners, but few of our Southern growers are acquainted with it. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.



Long Cow Horn.—The long, white root of this variety grows half above the ground, and is usually so crooked as to be very unsightly. The quality, however, is all that could be wished, and is deservedly popular wherever the people are acquainted with it. The color shades from pure white at the tip to green at the top. In certain catalogues this is pronounced identical with the French Turnip, but there is little resemblance between them. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

White French, or Rock.—One of the very best winter turnips, whose sweet and finely-grained flesh is so solid that it has been appropriately named "White Rock." It keeps a remarkably long time before showing any signs of pithiness or shrivelling, and in this respect is superior to any other white turnip. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Southern Prize.—In the far Southern States this is much used for salad and also as a stock turnip, its keeping qualities being highly valued. Being very irregular and ugly in shape, it has no value for market use, and we do not recommend it for any purpose, as the handsome White French keeps quite as well. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Purple Top Yellow Ruta Baga (*Brassica Rapa*)—We take especial pride in our splendid Long Island Ruta Baga, which we regard as the very best type in existence; of excellent size, entirely devoid of the objectionable "neck" always characteristic of the imported, finely grained, and perfect in both color and contour, it needs no pedigree to fix its origin. For market gardening it is precisely such a symmetrical, handsome root as is needed, and will at all times outsell those grown from less highly-bred stocks. The cost of growing in Long Island is, of course, much more than is the case with the French and English stocks, but it will be observed that we offer it at a very moderate figure, no higher than the average retail price of ordinary ruta bagas. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

Moon, Va.—Will you have any of the Ruta Baga seed this season that you sold last year? You sent me some, and they were the best I ever saw or raised. I have some now (April 27th), and they are as sweet and nice as in January. WALTER R. STOKES.

Breadstone, or Budlong.—This is a great improvement upon the ordinary white ruta бага, being fine-grained, of the most delicate flavor, and very early. The root is oval-shaped, almost half long, smooth, and almost without neck. It is becoming a favorite variety everywhere. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

White Ruta Baga.—Similar to the Yellow, with the exception of the color and texture of the flesh; it is large and productive, but, being quite woody and very deficient in sweetness, it is never grown by any one acquainted with the Breadstone Ruta Baga. The leaves make excellent "greens," and by many persons it is grown simply for this purpose. Per oz., 5 cts.; per $\frac{1}{4}$ lb., 15 cts.; per lb., 50 cts.

CULTURE.—An ounce is sufficient for 150 feet of drill; one to one and a half pounds to the acre. The successful cultivation of turnips requires land which has been thoroughly enriched and put in the best condition. For spring use sow the earlier varieties in drills fourteen inches apart and afterwards thin out the plants to six inches apart. For fall and winter supply sow from twentieth July to first September, though the strap leaf varieties will usually make turnips if sown as late as the middle of September. For the ruta bagas and large turnips the drills ought to be two feet apart and the plants thinned out in the drills to ten inches apart.

TOBACCO,

(*Nicotiana Tabacum*.)

Connecticut Seed Leaf.—One of the hardiest varieties of tobacco and excellent for cigar wrappers. It is best adapted to sections where the tenderer and finer kinds do not succeed. Per pkt., 5 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 50 cts.

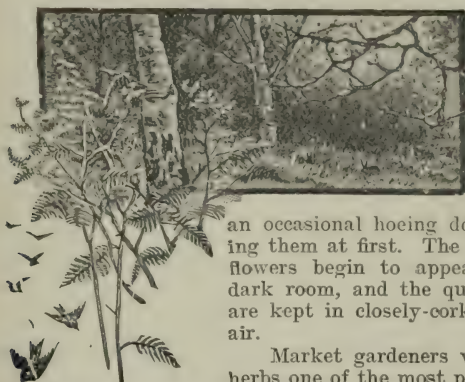
Yellow Orinoco.—A standard yellow variety of much merit, used for high-grade fillers. It has been in use for quite fifty years, and is still a favorite. Per pkt., 5 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 50 cts.

Sterling.—Very early and one of the brightest yellow tobaccos. Per pkt., 5 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 50 cts.

Virginia Hester.—Yellow and unsurpassed for its qualities, being early, large, and of the most desirable color and texture of leaf. This is generally considered the most reliable tobacco in cultivation. Per pkt., 5 cts.; per oz., 25 cts.; per $\frac{1}{4}$ lb., 50 cts.

CULTURE.—An ounce of tobacco should produce at least 10,000 plants if sown properly. It is advisable to sow as early as possible, the usual custom being to make a large fire over the place intended for the seed-bed in order to destroy weed seeds. The ground is put in the finest possible condition, the seed sown broadcast on the surface and pressed down firmly with a plank or the back of a spade. The bed must be protected by cotton or other covering. When the seedlings get five or six inches high, they are transplanted in rows four feet apart, with three feet between the plants. Cultivate thoroughly.

Sweet, Pot, and Medicinal Herbs.



EVERY garden should contain an assortment of herbs, the uses to which they may be put in the kitchen being almost innumerable. Their cultivation in general requires very little care, and many kinds, being perennial, need to be sown only once. No special soil is necessary, and the harvesting of the crop is exceedingly simple. The seed should be sown as early as possible in spring, the plants thinned to a proper distance, and

an occasional hoeing done to prevent weeds and grass from smothering them at first. The best time for harvesting is just at the time the flowers begin to appear. The drying should be done quickly in a dark room, and the quality of the leaves will be retained when they are kept in closely-corked bottles much better than if exposed to the air.

Market gardeners with small places near cities will generally find herbs one of the most profitable crops they can raise.

Anise (*Pimpinella Anisum*).—A well-known annual herb, used principally for seasoning and garnishing. The seeds have an agreeable taste, which is taken advantage of in the flavoring of many medicines. In thinning, leave about three inches between the plants. Per pkt., 5 cts.; per oz., 15 cts.

Borage (*Borago Officinalis*).—A hardy annual, which is used principally as a pot herb and a salad; the flavor is unique, and is by many persons considered very agreeable. It should not be allowed to go to seed, as it spreads rapidly and is liable to become a weed. Per pkt., 5 cts.; per oz., 20 cts.

Caraway (*Carum Carui*).—Grown for the seeds, which are used in confectionery, pastries, etc.; the leaves are also sometimes put in soups. The plant will usually yield a fair crop of seed the second season, reaching full productiveness in the third year. In thinning, leave about six or eight inches between the plants. Per pkt., 5 cts.; per oz., 10 cts.

Catnip (*Nepeta Cataria*).—The Catnip, or Cat-Mint, has long been recognized as a valuable mild nervine for infants, and is said to afford excellent bee pasturage. It is gathered when in bloom, the whole plant being pulled up by the roots and dried in the shade. It is perennial, easily cultivated, and can be sown in either fall or spring. Allow one and a half to two feet between the rows. Per pkt., 5 cts.; per oz., 40 cts.

Coriander (*Coriandrum Sativum*).—A hardy annual, the seeds of which form an important article of commerce, being largely used in the manufacture of liquors, in confectionery, and as a disguise to the taste of medicine. Gather the crop on a dry day, handling the foliage carefully, as the seeds are apt to absorb an unpleasant odor from the leaves when they are bruised. Per pkt., 5 cts.; per oz., 10 cts.

Dandelion (*Taraxicum Dens-Leonis*).—Although it is not commonly known in the Southern States, where so many other kinds of "greens" are to be had, the improved varieties of this plant have a high place among salads. The leaves of the Dandelion are very tender when cooked, are peculiarly wholesome, and may be cut very early in the season. For culture see Vegetable List. Per pkt., 5 cts.; per oz., 10 cts.

Dill (*Anethum Graveolens*).—An annual with seeds of a peculiarly pungent taste. They are used in various ways as a condiment, and often added to pickled cucumbers to heighten the flavor. Per pkt., 5 cts.; per oz., 15 cts.

Fennel (*Foeniculum Officinale*).—A hardy perennial with handsome leaves, desirable for seasoning and garnishing, and especially good for fish sauces. Per pkt., 5 cts.; per oz., 15 cts.

Foxglove (*Digitalis Purpurea*).—A handsome perennial plant, which produces large stalks of beautiful thimble-shaped flowers. It has important medical qualities. Per pkt., 5 cts.; per oz., 25 cts.

Horehound (*Marrubium Vulgare*).—A perennial herb, which is held in high regard as a tonic and for use in cough medicines. It is of very easy culture. Per pkt., 5 cts.; per oz., 30 cts.

Hyssop (*Hyssopus Officinalis*).—This hardy perennial has many medicinal qualities, the tops and leaves being used. It succeeds best on sandy, well-drained soils. Per pkt., 5 cts.; per oz., 25 cts.



Lavender (*Lavendula Vera*).—A hardy perennial producing long, sweet-scented spikes of flowers, which are used for the distillation of oil, lavender water, etc. The flowers are also dried before they fade and laid away among linens, to which they impart their characteristic odor. As there are very few people who do not love the scent of Lavender, it is strange one does not find it oftener in gardens, the cultivation being the simplest. Per pkt., 5 cts.; per oz., 25 cts.

Parsley (*Apium Petroselinum*).—A plant almost indispensable in the kitchen garden, since its uses are innumerable. The following are the most important varieties:

Plain Parsley.—A strong, hardy plant, excellent for seasoning. Sow in autumn or spring in drills fifteen inches apart, or as edging for beds. Keep the ground well open and the weeds down by frequent hoeings, and when the plants get strong, thin out to six or eight inches apart. Parsley seeds are very slow in germinating unless the conditions are precisely right, and many people make resowings unnecessarily; it will often take as much as three weeks to show itself above the ground, but may be helped by shading the bed in any way so as to prevent evaporation of moisture. Per pkt., 5 cts.; per oz., 10 cts.

Extra Double Curled Parsley.—This is equally as good as the plain for seasoning, and being a more handsome variety, is preferable for garnishing, etc. Per pkt., 5 cts.; per oz., 10 cts.

Fern-Leaved Parsley.—With the qualities of ordinary parsley and of such beautiful appearance that it may be grown as a foliage plant. Per pkt., 5 cts.; per oz., 15 cts.

Moss-Curled Parsley.—Another new and very pretty variety, which makes a beautiful border for beds. Per pkt., 5 cts.; per oz., 15 cts.

Pot Marigold (*Calendula Officinalis*).—Grown altogether for the leaves, which are used for soups. It is an annual with showy flowers. Per pkt., 5 cts.; per oz., 10 cts.

Rosemary (*Rosmarinus Officinalis*).—An ornamental perennial, very fragrant and with a bitter, pungent flavor. It also furnishes an oil for various purposes. The plant yields little until well established in the second season. Per pkt., 10 cts.; per oz., 40 cts.

Rue (*Ruta Graveolens*).—The acid bitterness of this herb has passed into a proverb, and no description of its principal quality is needed. It is a hardy perennial, and will do as well on poor, thin soil as elsewhere. Rue has medicinal virtues as a stimulant and anti-spasmodic, but should never be used without proper authority. Per pkt., 5 cts.; per oz., 15 cts.

Saffron (*Carthamus Tinctorius*).—Both the leaves and the flowers of Saffron are utilized, a powerful dye and "rouge powder" being manufactured from the latter. It is a hardy annual, and thrives in almost any situation. The leaves should be gathered while perfectly fresh and then dried quickly in the shade. Per pkt., 5 cts.; per oz., 15 cts.

Sweet Marjoram (*Origanum Marjorana*).—The leaves of this perennial are used both when green and after drying. Per pkt., 5 cts.; per oz., 10 cts.

Summer Savory (*Satureia Hortensis*).—A useful culinary herb, the dried leaves and flowers of which are put in dressings and soups. It is a hardy annual, and should be cultivated like sweet Marjoram. Per pkt., 5 cts.; per oz., 10 cts.

Sweet Basil (*Ocimum Basilicum*).—An annual producing seeds which have nearly the flavor of cloves; the seeds, stems and tops of shoots may be used for sauces and stews. Per pkt., 5 cts.; per oz., 20 cts.

Sage (*Salvia Officinalis*).—A hardy perennial, which spreads rapidly and may be divided each season. The leaves are plucked about the time the flower stalks are forming, then spread in a dark room and dried as quickly as possible. Its uses in dressings, etc., have made this the best known and the most extensively cultivated of all herbs. Some medicinal properties are ascribed to it, especially in the form of infusions. The seeds should be sown in rich soil as early as possible, and a foot or more allowed between the plants after thinning. Per pkt., 5 cts.; per oz., 25 cts.

Tansy (*Tanacetum Vulgare*).—One of the herbs commonly used in "bitters." It is perennial and hardy. Per pkt., 5 cts.; per oz., 40 cts.

Thyme (*Thymus Vulgaris*).—A favorite herb for seasoning, and supposed to possess various medicinal qualities; the plant is perennial, and both leaves and tops of stems are utilized. Per pkt., 5 cts.; per oz., 30 cts.

Wormwood (*Artemisia Absinthium*).—The leaves of this perennial medicinal herb are highly aromatic, but have the proverbial bitterness of wormwood. They are used as a tonic and vermifuge, for bruises, and are also said to be very beneficial to poultry. It is propagated by division of the roots and by cuttings, as well as from seed. Per pkt., 5 cts.; per oz., 25 cts.



Early Orange Marrow Squash.



Lawn Grasses.

NO one should suppose that by sowing grass seeds at any season of the year in soil of any character, and in any state of cultivation or neglect, a durable, attractive turf is to be formed. From the beginning, the lawn is both troublesome and expensive, and even when obtained it is, like liberty, preserved only by "eternal vigilance." The coarser natural grasses and weeds will take possession unless kept down, and wherever, from any cause, a bare spot is formed it will rapidly enlarge unless repaired.

Those who think a beautiful lawn worth some trouble will be well rewarded if the following instructions are carried out:

As in house-building, so in the making of a lawn—a good foundation must be secured, or the rest of the work will be entirely wasted, and too great care cannot be exercised in preparing the ground before sowing. Have it dug to the depth of two spades or deeply ploughed, all clods being broken, and if it is inclined to be heavy, work in a coating of three inches of woods mould. The roots must be able to penetrate quite two feet in order to keep the grasses growing through the scorching days of July and August. Unless the ground is already very rich, give a liberal application of fertilizer; unless very old, stable manure is not desirable, as it invariably contains seeds of weeds and noxious grasses. Bone dust applied at the rate of 1,000 pounds per acre is possibly the best food for the lawn, as it never produces the "burned" appearance so often noticed after the use of strong fertilizers. Harrow or rake the surface to the finest possible condition and roll until all elevations and depressions have been removed.

In sowing the seed do not be afraid of having the grass too thick. There is no danger of this, and it is to be remembered that the quantities advised hereafter are the minimum.

Rake the seeds in lightly, or a brush harrow may be used, and then follow with a roller of medium weight. This last operation, or a substitute for it, should not be neglected, as nothing so well assures germination as a firmly-rolled surface. Sowings made in the fall, from the middle of September to the middle of November, are most successful, but if deferred until spring, sowings may be made in February, March, and April.

As the grass begins to grow, it will almost always be accompanied by weeds of various



kinds. Seeds of some of these exist in every soil ready to sprout as soon as exposed to the heat and light, and their sudden appearance after the ground has been prepared for the lawn must not be credited to carelessness on the part of the merchant who supplies the grass seeds. Many kinds of weeds are easily taken out by hand when young, especially if attacked when the ground is soft and wet. The utmost care should be exercised to prevent a single weed from going to seed and thus starting a new crop.

When the grass is well set, about five inches high, it must be mown with the machine set to avoid cutting too closely, two inches at least being left above the root. After that a cutting every ten days and an occasional rolling will make the grass finer, strengthen the turf, and keep all rank-growing weeds in check. In the heat of summer the mower should be arranged so as to leave ample protection to the roots. Watering must be done with discretion. Unless the drainage is perfect, it is as dangerous to give too much water as it is to neglect watering altogether. If possible, water only after sunset, and take care to get the surface moistened thoroughly. If bare spots appear, they may be patched by breaking the ground about ten inches deep, smoothing the surface, and raking in double the usual allowance of seed. To maintain the vigor and color of the grass, a light top dressing of bone dust two or three times a year is advisable.

For terraces or banks with steep grades, where seeds are apt to be washed away before they can germinate and get a hold upon the ground, some gardeners advise mixing the seeds thickly with soil, making a paste of the two and applying it in the form of a thin coating, as with plaster. If bags are laid on the terraces after the seeds are sown, the evaporation of moisture will be arrested and germination greatly facilitated. As soon as the young grass appears the covering should be removed and a gentle watering given as needed until the grass is well set.



THOUSANDS of lovely lawns in the South bear testimony to the qualities of this famous mixture. It is used by the Government for Public Parks, and is especially recommended by professional gardeners for cemetery lots. The combination of varieties has been made with great skill, so that at no season of the year does a lawn made from our mixture look unsightly, unless it has not been properly cared for. When the grasses which are at their best only in cool weather begin to suffer from the heat of summer, other kinds suited to the season develop, and a perfect, luxuriant sod is thus constantly maintained, so long as it is not neglected. The germination of our grass seed is always satisfactory, and our "Norfolk Mixture" will be found entirely free from weeds.

A quart is allowed to 200 square feet, and we advise not less than four bushels per acre. Price per bush., \$4.00 F. O. B. Norfolk; per qt., 25 cts.; sent by mail, 10 cts. extra.

We can make special mixtures to meet particular requirements, and if a cheaper grade is desired we can, by varying the kinds and proportions of grasses, supply it at any specified price. We invite correspondence on this subject, and will always take pleasure in furnishing any information at our command. Superintendents of southern parks will find it to their advantage, we think, to correspond with us.

WHITE CLOVER FOR LAWNS.

When, for any reason, it is inconvenient to give such care, or to go to such expense, as is required for the lawn grasses, a very pretty green plot may be made by sowing White Dutch Clover alone. It is very hardy, enduring all extremes of weather remarkably well, and will usually take care of itself against the native weeds, etc. Fine, low natural grasses will gradually appear, and if grazed or occasionally mown a really beautiful lawn will be made in a short time, although the "velvety" effect of lawn grass need not be expected. Unless proper attention is to be given to the lawn, we strongly advise the use of clover. Sow at the rate of twelve pounds to the acre. Per lb., 30 cts.; sent by mail, 40 cts.



AS a rule, farmers are far too careless with regard to the quality of the clover and grass seeds which they buy. It requires an experienced eye to detect the various grades of these seeds, and, indeed, it is no uncommon thing for us to meet persons who are entirely ignorant that different grades exist. To them clover is clover, whether it be old or new, pure or full of noxious weeds. Like everything else, clover and grasses may be had to order at any price, but the farmer who thinks that he has saved money by buying cheap (?) seeds need feel no surprise if his fields are covered the next season with weeds previously unknown. We handle no low-grade grass seeds, preferring to dispense with the custom of those who are satisfied with such rather than risk injury to the reputation enjoyed by our house. The purity and freshness of our grasses can be relied upon with the same confidence that is universally felt with regard to the garden seeds sent out by us.

For the information of persons unacquainted with the culture of clover, etc., we would state that both time and money are wasted on cold, wet, or neglected soils. Such lands require draining, liming, and thorough ploughing, harrowing, and rolling before they can be expected to give profitable returns.

It is not advisable to keep cattle on recently sown pastures, their hoofs being very injurious to the young roots.

The quantities given hereafter, as necessary per acre, apply only where one grass is sown. When mixtures of two or more kinds are made, the quantities of each should, of course, be proportionately lessened.

The market prices of these seeds are constantly changing; quotations by mail or wire furnished upon application. They are sold strictly net cash, and small orders must be accompanied with remittance for full amount.

CLOVER.

Alfalfa, or Lucerne (*Medicago Sativa*).—For many years all experiments with Alfalfa along the Southern Seaboard were practical failures, and it was eventually almost dropped from cultivation in that section. Since the discovery of the effect of inoculating the soil with Alfalfa bacteria, however, the situation has undergone a radical change, and there is no longer any reason why the crop should not be profitable on almost any well-drained ground. Bacteria are furnished free by the State and Federal agricultural departments, and good results are usually had from the use of five hundred pounds per acre of soil taken from an established field of Alfalfa. Very frequently it will be found that a second trial will be entirely successful when the first sowing on the same ground failed to secure a satisfactory stand, and it is therefore a mistake to hastily decide that certain ground will not suit the crop. One can hardly overestimate the value of Alfalfa where it succeeds, as the yield per acre each season is generally four or five cuttings of about five tons each, while the feeding value of the hay has been scientifically estimated to be worth nearly twice that of the best timothy. In a favorable season, and on good ground, we have known the principal Alfalfa grower in the vicinity of Norfolk to make eight heavy cuttings, the field being left in splendid condition for the following year. The hay is remarkably palatable, and it is interesting to observe the eagerness with which stock eat it, turning away from all other kinds of forage. In Central America one of the staple crops is green Alfalfa, farmers living near cities growing it for market and bringing it in regularly just as our market gardeners do with their vegetables. Droughts which would either destroy or quite stop the growth of ordinary plants have no effect upon Alfalfa, as its roots penetrate to astonishing depths in search of moisture, records of over fifty feet having been made in some of the dry Western States; the effect upon the land of such astonishing root-growth is, of course, highly beneficial. Sowings are made in either fall or spring, and we wish to emphasize the fact that too much care cannot



be given to the selection of seed and the preparation of the soil. Almost all of the seed offered in the trade is more or less adulterated, in some cases with the destructive parasite called Dodder, but most commonly with the Yellow Trefoil, a plant of no value at all as compared with Alfalfa. The cleaner the ground the better the stand will be, as young Alfalfa is so slender and delicate that it is easily smothered by weeds. Opinions vary as to the best method of sowing, but most farmers find broadcast sowings less successful than those in drills fifteen or eighteen inches apart, it being a great advantage to be able to cultivate the plants while they are getting established. Cutting should always be done just as blooming begins, never allowing the seed to even form, as growth ceases with seeding. After curing, the hay should be handled as little as possible in order to prevent wasting of the leaves. It should always be sown alone, and is so valuable as a hay producer that stock should never be turned in to graze it. Price variable. 30 to 40 lbs. per acre.

Medium Red (*Trifolium Pratense*).—The common clover in general cultivation and indispensable on every well-managed farm. Apart from its great value as a forage plant, it is one of the cheapest and most effective mediums of enriching the ground for a succeeding crop or restoring fertility to worn-out lands. It has, in common with all other clovers, the faculty of absorbing nitrogen from the air, and by means of its enormous development of roots greatly loosens and ventilates the earth. Rich mineral constituents are brought up from the subsoil and left by the decayed roots in a form which is available for subsequent crops. The turning under of the entire plant with its foliage is, of course, still more beneficial. Clover may be sown on any good land, but heavy loams and clay soils are best adapted to it. There is no danger of any land becoming "clover sick" if a rotation of crops is pursued. The finest permanent pastures are made by using it in connection with Orchard Grass, Oat Grass, or the Fescues, a favorite mixture in the Southern States being fourteen pounds of Orchard Grass with eight pounds of clover. It produces excellent hay when sown alone or with grasses, but is cured more easily and with less risk of spoiling if in mixtures. The cereals also, such as oats, wheat, or rye, are sometimes seeded down with clover, but not always with desirable results. Sowings made in the fall, from the 10th of September to the 20th of October, will generally be well set before winter, and, if conditions are favorable, in condition to use in early summer. Avoid cutting or pasturing too closely in either late summer or late autumn, as more or less foliage is needed for protection during the summer and winter. If the soil has a tendency to "throw out" crops in freezing weather, sowings in the spring will usually be safest, although there is then more danger of trouble with weeds. The ground should be put in excellent condition and the seed covered with a light harrow. Price variable. For an acre, fifteen pounds.

Large Red (*Trifolium Pratense Perenne*). Known also as Pea Vine, Sapling, or Mammoth Clover, and in England as Cow Grass. It is a vigorous perennial plant, making a growth of from four to six feet. The stalk is so coarse that when cured stock usually reject all except the leaves, and it is rarely sown in mixture with grasses. On account of its ability to "catch" on a poorer soil than is usually required for ordinary clover, it is especially adapted to reclaiming land which has become exhausted. After one or more crops have been ploughed under, the character of the soil will be materially changed. Its value as a green manure has long been recognized in the West and Northwest, but Southern farmers are not so well acquainted with it as they should be. Price variable. For an acre, fifteen pounds.

Italian or Crimson (*Trifolium Incarnatum*).—This valuable Trefoil, erroneously known in some parts of the South as "German" Clover, has long been a standard crop in Italy and Southern France, being the main reliance for green feed, while also highly valued when cured as hay. In recent years Southern farmers have begun to appreciate it, and it is destined to play an important part in the renovation of the lands now lying waste on every hand. It grows from a foot and a half to three feet high, and has dark-red blossoms, which, unlike those of other clovers, are long and cone-shaped. The stem is much smaller than that



Crimson Clover.



of Red Clover, and when grown for hay is apt to fall over more or less unless partially supported by oats or some other stronger plant. In Virginia and North Carolina, where it is becoming more and more popular, sowing is begun about the first of August and continued until the last of October. Later than this, there is danger that cold weather will come before it has had time to get well rooted. A very common practice is to sow the seeds in the furrows of corn and cotton fields at the time of the last cultivation, an excellent plan, as the seed always makes a much better start when sown in land which has been worked shortly before, and so needs nothing more than the harrow; sown in a freshly-plowed field, the seeds are apt to get too far below the surface, or else to germinate before the soil settles, in which case the young roots may shrivel before getting a hold. Many failures to secure a stand are due to the latter cause, and even where Crimson Clover is used alone it is always worth while to plow first, allow time for the soil to settle after a rain, and then break the crust with thorough harrowing. The seed should not be covered too deeply, and in dry weather rolling is very advantageous. Once thoroughly set, it is very hardy, and grows with such vigor that by early spring it will yield a heavy cutting. Several more crops can be made the same season, but as the plant is an annual, resowings every year are necessary. For winter pasture nothing could be better than a mixture of Rye and Crimson Clover, it being much better for the purpose than the ordinary Red Clover. In Northern States Crimson Clover is sown in the spring, but in this latitude it is advisable to depend altogether upon fall sowings. Price variable. For an acre, eighteen to twenty pounds.

White (*Trifolium Repens*).—Every permanent pasture should, and all natural pastures do, have more or less White Clover. It is adapted to all soils, and having deeply-reaching roots, is able to endure long seasons of drought. A small proportion of it is usually added to mixtures of grasses for lawns, and where expense is a consideration, the grasses may be entirely dispensed with. A heavy seeding of White Clover alone will give a close, firm, and durable turf, in which the low natural grass will, after awhile, make its appearance. Weeds are seldom able to interfere with its growth, and if an occasional cutting or moving is made, a really handsome lawn can be obtained. Price variable. For an acre, ten pounds.

Alsike (*Trifolium Hybridum*).—The Hybrid or Swedish Clover, extensively grown in the Western and Northern States and Canada. It yields where it succeeds enormous crops, but in most parts of the South it has not done very well, though more is being used every year. In some sections of Virginia it is said to succeed better than any other kind of clover, and, mixed with Timothy, makes a hay of high value. Its blossom is similar in shape to that of White Clover, but the color is a very beautiful pink, and the honey made from them is even more delicious than that obtained from White Clover. It is a true perennial, but of shorter life than White Clover. Land which has become "clover sick" will often produce a fine crop of Alsike. Price variable. For an acre, ten pounds.



Alsike.

name. It is a perennial, growing about twelve inches high and thriving in any soil of the South. Greatly exaggerated statements have been made as to its qualities, the most valuable of which is its ability to live through the driest seasons in soils which would support nothing else. Hillsides subject to washing may often be sown to advantage with the Lespedeza, as its roots have a most tenacious hold, but we do not recommend it for land that will produce any other crop. The hay is of very indifferent quality, but when pasture is scarce stock will eat it readily when green. A few seeds scattered over an acre will soon cover the ground, as it spreads rapidly. Price variable. For an acre, five or ten pounds.

Burr Clover.—Whether this will ever be as useful in Virginia and North Carolina as it is further South remains to be seen, as up to this time comparatively little has been used north of Georgia. As a winter and early spring pasture, however, it seems to have considerable merit, and those who have especial need of such crops may be interested in at least making a trial of it. It needs to be sown only once, reseeding itself each summer, and becoming more firmly established every season. Price variable.

Japan (*Lespedeza Striata*).—Not really a clover, but commonly known only by that

Bokhara (*Melilotus Alba*).—In many parts of the country this so-called "Sweet Clover" is seen growing wild, especially along the roadsides, seeds having been brought over in various ways from Southern Europe. As it grows three or four feet high, it has some value for forage, but when grown here as a crop, it is almost always sown as a bee pasturage. For this purpose it is really very desirable, the honey produced being extremely aromatic and well flavored. Price variable. For an acre, fifteen pounds.

Sainfoin.—(See Miscellaneous Seeds.)

GRASSES.

Timothy (*Phleum Pratense*).—Hay, with the average farmer, means Timothy Hay, and Timothy is popularly supposed to be the ideal hay grass. In so far as cheapness of seeding, ease of cultivation, and yield in pounds per acre are concerned, it must be admitted that this grass is almost incomparable, but its quality is certainly overestimated. There are many other grasses well worthy of sharing the place which it occupies as the standard hay grass. It succeeds best in strong, rich clay soils, but will yield well on any land which is not excessively dry and sandy. As a rule, sowings made in the fall give the best results, unless the ground is of such a character that recently sown crops freeze out in winter. On such land sow as early as possible in the spring, in order to secure a start before weeds begin to grow. Timothy flowers rather late, and is generally sown by itself, so that it can be cut in its prime, which is about the time the blossoms fall. It is, however, often sown with Clover and Red Top Grass, the proportions usually preferred being six pounds of Timothy with eight pounds of clover, or, in the case of the grass, twelve pounds of the Red Top. When used with clover, the two may be mixed together before sowing, but as it is difficult to keep Timothy seed, which are fine and heavy, evenly distributed through light, chaffy seed like Rep Top, it is best to sow the two separately, unless Fancy Clean Red Top is used. When Red Top in the chaff is used, the Timothy should be sown first, being covered with a light harrow, and the Red Top rolled or brushed in afterwards. After mowing do not pasture until the next season's growth is made, and never allow stock to feed too closely on it. Price variable. For an acre, twelve pounds.

Red Top Herds Grass (*Agrostis Vulgaris*).—A native grass of splendid qualities, which is steadily growing in favor throughout the country. Sown alone or in mixture with clover



Red Top Herds Grass.

and other grasses it makes a very fine permanent pasture, being tender and palatable. All kinds of stock, especially dairy cattle, are fond of it both green and cured, Red Top and Timothy making a particularly cheap and good hay, sown at the rate of six pounds of each to the acre. The hay is not so merchantable as Timothy, but is of better quality and seems to draw less heavily upon the strength of the soil. The particular usefulness of Red Top lies in its ability to thrive on lowlands, even those which are subject to an occasional overflow, and that mixtures of grasses for such situations should always contain a large proportion of it is proved by the fact that in a few years it will almost invariably supplant the other kinds—a demonstration of "the survival of the fittest." Its name is derived from the panicle of purplish flowers which it produces. We advise the general use of the fancy cleaned seed, which is separated from the chaff and every kind of impurity, and therefore much more easily sown, ten pounds per acre being sufficient. Price variable. For an acre, twenty to thirty pounds, if in the chaff.

Orchard (*Dactylis Glomerata*).—Orchard Grass, known also as Cocksfoot, is perhaps the very best grass for the South, as it suc-



while it is in flower or immediately afterwards. Two full cuttings can generally be made each season, and in rainy summers it is possible to get a third crop. A very satisfactory hay is made by sowing it with Medium Red Clover, which ripens generally at the same time. Fourteen pounds of Orchard Grass and eight pounds of clover are good proportions, and the sowing should be done as advised for Timothy and Red Top. The first cost in seeding land



Orchard Grass.

with Orchard Grass is considerable, but as it will last for many years if cared for, it makes a really cheap permanent pasture. It grows in tufts, and is consequently unfit for lawns or any place where a turf is desired. Price variable. For an acre, twenty-eight pounds.

Perennial Rye (*Lolium Perenne*).—The English and Continental farmers use this extensively for permanent pasture, and it has been found well adapted to the Southern States. It is valuable here not merely on its own account, but as a protection to delicate grasses, which are less able to resist our scorching summer suns. It forms a remarkably compact turf, and after long experiments with grasses for lawns we have adopted it as an important constituent of our best lawn mixtures. It can be grown on almost all cultivated soils, and being very early, is often used in preference to other varieties of equal productiveness and nutritive value. Price variable. For an acre, fifty pounds.

Italian Rye (*Lolium Italicum*).—Unlike the invaluable English Rye Grass, this is an annual, and therefore not adapted to use for permanent pastures. It is such a rapid grower, however, and so productive that it is coming more and more into general use, especially for winter and early spring grazing. Sown in September, it will in ordinary seasons be well established before cold weather, and in the spring furnish first-class pasturage. It also makes a good grade of hay, and may usually be cut at least three times. The proper time to cut for hay is just as the bloom begins to appear. It stands dry weather well, and at the same time will endure an occasional overflow almost as well as Red Top. Price variable. For an acre, forty pounds.

Kentucky Blue Grass (*Poa Pratensis*).—This grass, which in different parts of the country is known under various names, such as June Grass, Green Grass, etc., flourishes most in limestone soils and in somewhat shaded situations. It requires several years to become thoroughly established, but when once well set is permanent, and will endure the hottest summers. It spreads with great rapidity, and is apt to get so strong a hold upon the land that eradicating it is a matter of considerable difficulty. The leaves are rather too short to be useful for hay, but as a pasture it is extremely valuable, being tender and nutritious. Blue Grass is unsurpassed for its velvety appearance and lovely color, and is therefore used as the basis of most fine lawn mixtures; but whether intended for pasturage or for a lawn, it should be sown thickly upon well-prepared ground, covered thinly and the surface rolled if possible. Price variable. For an acre, twenty-eight pounds.

Canadian Blue (*Poa Compressa*).—This hardy grass should not be confused with the better-known Kentucky Blue Grass, and may be easily distinguished by its flattened, wiry stems and more vivid coloring. In quality it is inferior to the Kentucky variety, but is hardier and better adapted to sandy and gravelly soils. When frequently cut or grazed, it forms a close turf and makes an excellent early pasture for cattle. Price variable. For an acre, forty pounds.

Awnless, or Smooth Brome (*Bromus Inermis*).—In Hungary this sturdy, erect perennial has been for many generations the standard hay grass, just as Timothy has been in this country, and of late it has been successfully introduced on some of the semi-arid Western lands. Satisfactory there, for the reason it was so much better than nothing at all, many misleading statements regarding its value have been put in circulation, and it has been warmly recommended for general cultivation. Where the soil is good enough for better varieties, such as Orchard, Tall Meadow Oat, and Kentucky Blue, it should not be sown, and we do not believe it will ever be popular in the South, except in places subject to frequent drought. Cutting should always be done at the time of full bloom. As the roots spread very rapidly under the surface—in much the same way as wire-grass—it soon takes complete possession of land and is sometimes difficult to eradicate after a season's growth. Price variable. For an acre, thirty pounds.

Tall Meadow Oat (*Avena Elatior*).—A very valuable grass, which matures early in the season and produces an abundant supply of foliage. It is a perennial and grows from three to three and a half feet high, according to the strength of the soil, thriving specially on dry, light loams. As a feed, it may be somewhat inferior to the finer grasses, but stock eat it with relish at all times. The hay is very easily cured and keeps well, three crops being

sometimes made in the season. Sowings may be made in either spring or fall with success, although the yield will be much heavier and more constant if the plant gets a start before winter. With or without mixture it makes good hay, but it is especially recommended for permanent pasture. Eighteen pounds of Oat Grass, fourteen pounds of Orchard, and five pounds of Clover will usually give excellent results. In some sections it has been given the name of "Evergreen Grass," and under that disguise is sold at fancy prices. Price variable. For an acre, thirty pounds.

Rhode Island Bent (*Agrostis Canina*).—Our principal use for this grass is in mixtures for lawns, for which it is very suitable. It does not yield at all heavily in most places, but

what pasture is afforded by it is of the finest quality. Through the bending and subsequent rooting of the stems it spreads over the ground rapidly, and eventually forms an excellent turf. In general appearance it resembles Red Top, but the flower stem is smaller and more delicate. The stems root most freely in moist soil, although the grass thrives perfectly in dry situations. The quantity of seed advised per acre is calculated for a pasture; if intended for a lawn twice as much should be sown. Price variable. For an acre, twenty pounds.

Meadow Fescue (*Festuca Pratensis*).—This grass, which far surpasses most varieties in nutritious matter, does not attain its full productive power until two or three years after sowing. It grows, like Orchard Grass, in tufts, and is therefore undesirable where a turf is wanted. For permanent pasture or for hay it is one of the best grasses, being available very early in the spring and starting a new growth quickly after cutting. It cures easily and is relished by stock both in that state and when green. The best crops are obtained from sowings made in September or October, and well-drained land should be selected. For an acre, forty pounds. In some localities this is known as Randall Grass, and in other places as English Blue Grass.

Bermuda Grass (*Cynodon Dactylon*).—While there can be no question as to the value of this grass in the extreme South, where indeed it furnishes the best pasturage which can be had from the barren sandy soils so common in Florida and some of the neighboring States, we cannot endorse the extravagant claims made as to its general usefulness. It is exceedingly dwarf, and the long, creeping stems, rooting at every joint, soon cover the ground with what seems almost like a thickly-woven mat of green leaves and stems. Abuse such as would soon destroy other turf leaves Bermuda Grass flourishing, and its use in maintaining embankments of all kinds is naturally suggested. Nothing could be better for preventing washing on railway tracks or for holding the sea in check on wasting shores. Summer homes on the coast where the absence of soil makes lawn grasses worthless may yet be surrounded by a green sward, to the benefit and infinite gratification of the eye, since Bermuda Grass seems entirely at home on a waste of sand. For this purpose alone it has a usefulness not to be lightly estimated. If sown on good soil, the growth is, of course, more rank, and under such conditions the yield is considerable, but it is really an improved "wire grass," and one should be careful about introducing it indiscriminately; eradicating Bermuda Grass is not always as easy as getting it established. Price variable. For an acre, fifteen pounds.



Tall Meadow Oat Grass.

venting washing on railway tracks or for holding the sea in check on wasting shores. Summer homes on the coast where the absence of soil makes lawn grasses worthless may yet be surrounded by a green sward, to the benefit and infinite gratification of the eye, since Bermuda Grass seems entirely at home on a waste of sand. For this purpose alone it has a usefulness not to be lightly estimated. If sown on good soil, the growth is, of course, more rank, and under such conditions the yield is considerable, but it is really an improved "wire grass," and one should be careful about introducing it indiscriminately; eradicating Bermuda Grass is not always as easy as getting it established. Price variable. For an acre, fifteen pounds.

Tall Meadow Fescue (*Festuca Elatior*).—One of the best of the Fescues and now almost as well known as the Meadow Fescue. It is a strong grower, and in rich, moist soil is enormously productive, making fine hay as well as furnishing the best of pasturage; in dry situations it is apt to be disappointing, and we would advise instead the use of Sheep's Fescue. Price variable. For an acre, forty pounds.



Sheep's Fescue (*Festuca Ovina*).—Another useful member of this valuable family of grasses, and a special favorite in localities where the soil is too shallow and poor to support such varieties as Orchard, Tall Meadow Oat, etc. Although exceedingly dwarf, it is very hardy, and by making almost worthless lands good pasture for close-grazing animals long ago earned the name by which it is best known, Sheep's Fescue. In parts of Virginia and North Carolina there are thousands of unprofitable acres which would yield a handsome return if sown with this grass. Price variable. For an acre, forty pounds.

Johnson Grass (*Sorghum Halapense*).—(See Sorghums.)

MILLETS.

Siberian or Russian.—So far as we have heard, all the trials of this new variety have been in its favor, and its usefulness in the United States seems assured. There is comparatively little resemblance between it and the well-known German Millet, as the Russian is nearly a fortnight earlier, much more leafy and tender, and stools so freely that the original shoot will often be surrounded by twenty or thirty equally vigorous stalks. Drought seems to affect it less than any other kind of Millet, and the leaves, which are very long and wide, make a remarkably soft and palatable hay. June and July are the best times for sowing, but it may be used as late as the very last of August. Price variable. For an acre, twenty-five pounds.

German Millet (*Setaria Italica* var.).—The principal claims which can be made for German Millet are its earliness and its enormous yield of hay. Only sixty or sixty-five days are

required to mature the plant, and it is usually in the best condition for cutting within fifty days from the time of planting. Cutting should be done as soon as it blossoms, while the juices are abundant and before the numerous small bristles of the flowers become firm, as these, when ripe and hard, are injurious to horses, and it is at the time they are maturing that the plant draws most heavily upon the soil. Most farmers who speak disparagingly of millet do so upon the ground that it is exceedingly injurious to all soils, and that the product is almost worthless. If such persons would sow the seed as thickly as is necessary to make the stem and foliage fine, and would cut it at the proper time, they would find reasons for modifying their opinions. Being very tender, the seed should never be sown until the ground becomes thoroughly warm, and it is best not to sow until hot weather, unless an early crop is especially desired. A favorite use for it is in following early potatoes. On such land millet gives an enormous yield and leaves the ground in excellent mechanical condition for a succeeding crop. It is not safe in this latitude to sow after the middle of August. The soil should be warm, light, rich, and well pulverized to a good depth. If the ground is very rich, sow the maximum quantity of seed advised, or proportionately less, according to the strength of the soil. Never put on poor ground. Cover the seed with a light harrow, and if the weather be dry, firm the surface with a heavy roller. It is an annual, and must be sown every year. There is no comparison between Southern grown seed and Western grown, the former being much more productive and better in quality. We never handle any except Southern seed so long as it is obtainable. Price variable. For an acre, one and a fourth to two bushels.



German Millet.

the German, and in dry summers it makes an exceedingly short growth; for this reason few of our farmers here care to grow it, although all recognize its superior fineness. Like the



German, it is a tender annual, and must not be put in the ground before warm weather, a few cold nights being sufficient to practically ruin the crop. Thick seeding is unnecessary, as the stem has no tendency to coarseness. Sow in the same way as German Millet and cut before the seeds are well formed. Price variable. For an acre, three pecks to one bushel.

Pearl or Cat-Tail Millet (*Penicillaria Spicata*).—Although long well-known to the farmers of Georgia and Alabama, it is only in the last ten years that Cat-Tail Millet has come into general use and popularity, many persons having been deceived into buying the seed as a high-priced novelty. Although rather coarse, this is a useful forage plant, being enormously productive on rich soil. It grows from eight to ten feet high and yields several crops each season, a vigorous growth starting immediately after each cutting. When cultivated for fodder, it should be sown in drills about three feet apart and thinned to a foot apart in the row, May and June being the best months for sowing. The plant throws out a great many shoots, and does best if not crowded. It is relished by all kinds of stock and is regarded as extremely nutritious. Price variable. For an acre, six pounds in drills, twenty-five pounds broadcast.

Japanese Barnyard (*Panicum Crus Galli*).—We recommend for trial this remarkable new forage plant from the East, as the experiment stations pronounce it an important acquisition. It is rather too coarse for hay, but makes excellent green feed, and is incredibly productive. It may be sown in May, June, or July. Price variable. For an acre, fifteen pounds broadcast, eight pounds in drills.

Some Choice Field Corns.

Prices Per Bushel of all Corns are F. O. B. Norfolk.

Especial attention is called to the fact that our quotations are for quarts in dry measure; these contain much more than the liquid measures commonly sold in the trade.

New Mortgage Lifter.—For several years we have been trying to find an early yellow field corn which would be more generally satisfactory than the Mastodon Dent, the large cob of which has often in rainy seasons shown a tendency to rot. It has been easy to get corns which were much better in some particular point, but they would prove decidedly inferior in other respects, and we found that in spite of all experiments with newer stocks, the demand for Mastodon continued to grow steadily and to invariably exceed our supply of seed. Two years ago, however, we secured a few bushels of a new kind called Mortgage Lifter, and were so interested in the commendatory reports brought us that we grew a considerable quantity for the past season's sales, and distributed it as widely as possible. It has again done splendidly, and we are satisfied it will soon become a leading field corn throughout the South. The ear is large, the grain deep and heavy, and it ripens about the same time as the Early Mastodon, being thus available for planting after the potato crop has been harvested. Per qt., 10 cts.; by mail or express, 25 cts.; per bush., \$1.25.

Neals, N. C.—My manager was at first very much disappointed with the Mortgage Lifter Corn you sent but is now very much pleased with the crop. It has made a very fine ear and will yield handsomely.

ADAM TREDWELL.

Virginia Mammoth White.—This remarkably handsome white corn, bred up from the well-known Horsetooth, always finds a more ready sale than any kind on our list. We know of no corn which can show a better grain, and it is very satisfactory as to productiveness. In earliness it does not compare with the early yellow varieties, but where this is not an important point it may be unreservedly commended. Per qt., 10 cts.; prepaid by mail or express, 25 cts.; per bush., \$1.50.

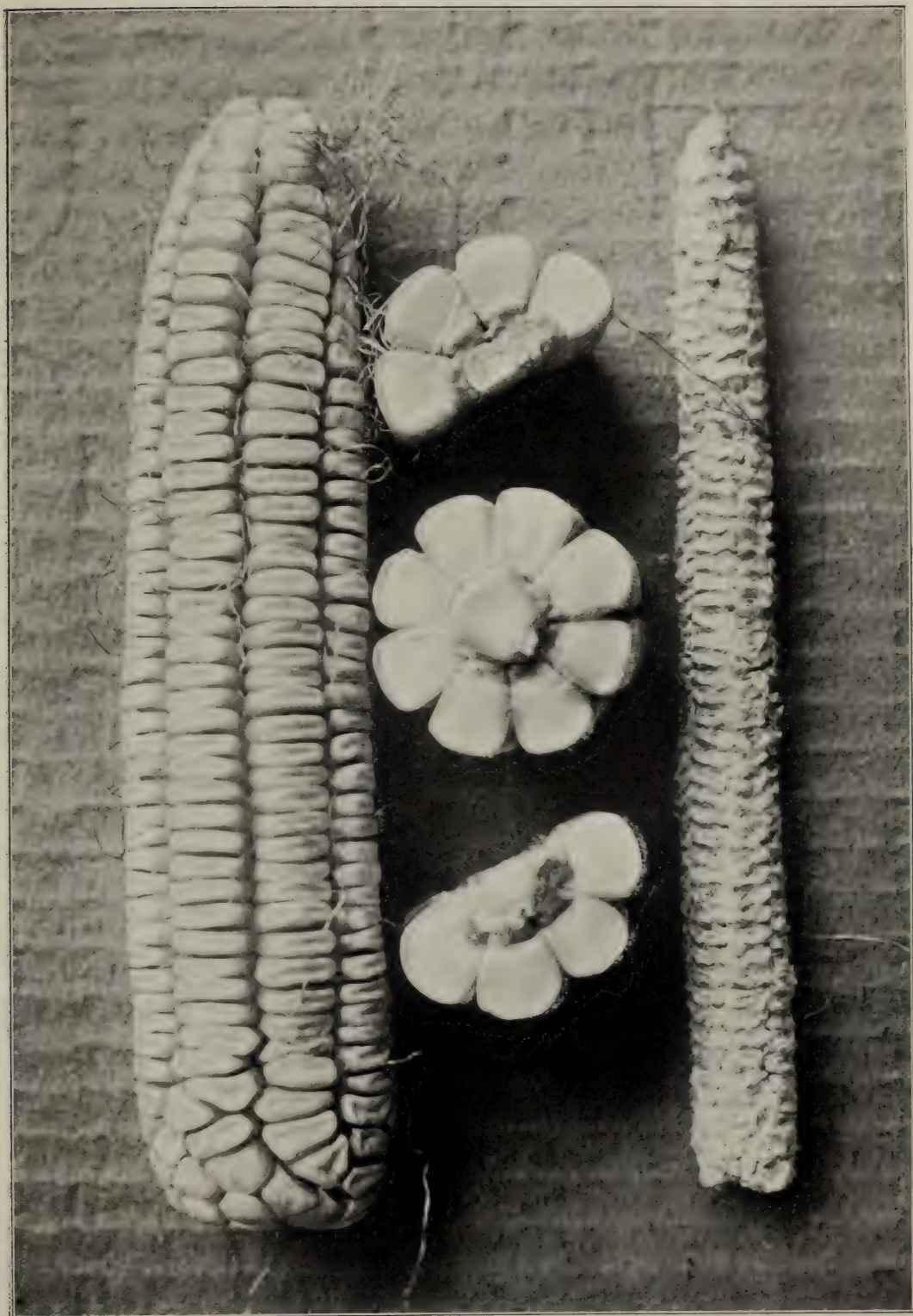
Early Mastodon.—The Early Mastodon—so named for its immense ears—is a cross between the White Cap and the Early Rose Dent, and the originator, who is one of the most experienced corn growers in the United States, regards it as the finest of all yellow corns. Being a cast of two colors, it makes a most handsome appearance, and can always be relied upon to bring the highest market price. Although of such size, it is no less remarkable for its earliness, being from three weeks to one month earlier than the Golden Beauty. Per qt., 10 cts.; prepaid by mail or express, 25 cts.; per bush., \$1.25.

Banford, Va.—I have just finished harvesting my corn crop, and off of one-half bushel of Early Mastodon bought of you, and planted on the 22d of June, after Irish potatoes, in five acres of land, I made 275 bushels of fine perfectly matured corn. There is no better corn for late planting.

Cool Well, Va.—I found the Mastodon Corn more than twice as prolific as the other kinds we had.

J. N. LAMKIN.

New Champion.—For those who lay especial stress upon smallness of cob, we have grown a large quantity of this splendid selection from the Yellow Dent, and are able to offer it without any reservations. It will be found quite distinct from the original stock, and in most respects decidedly superior. It is a stronger grower, averaging two ears to the stalk, and is several days earlier as well as larger. The ear is long and large in diameter, in spite of the small cob, the grain being unusually deep; the color and weight are exceptionally good. In the Champion and the Mortgage Lifter we believe we have two of the most desirable yellow corns ever introduced. Per qt., 10 cts.; by mail or express, 25 cts.; per bush., \$1.25.



Tait's (Straightbred) "Hickory King" Corn.
(Note the single grain covering the cob.)

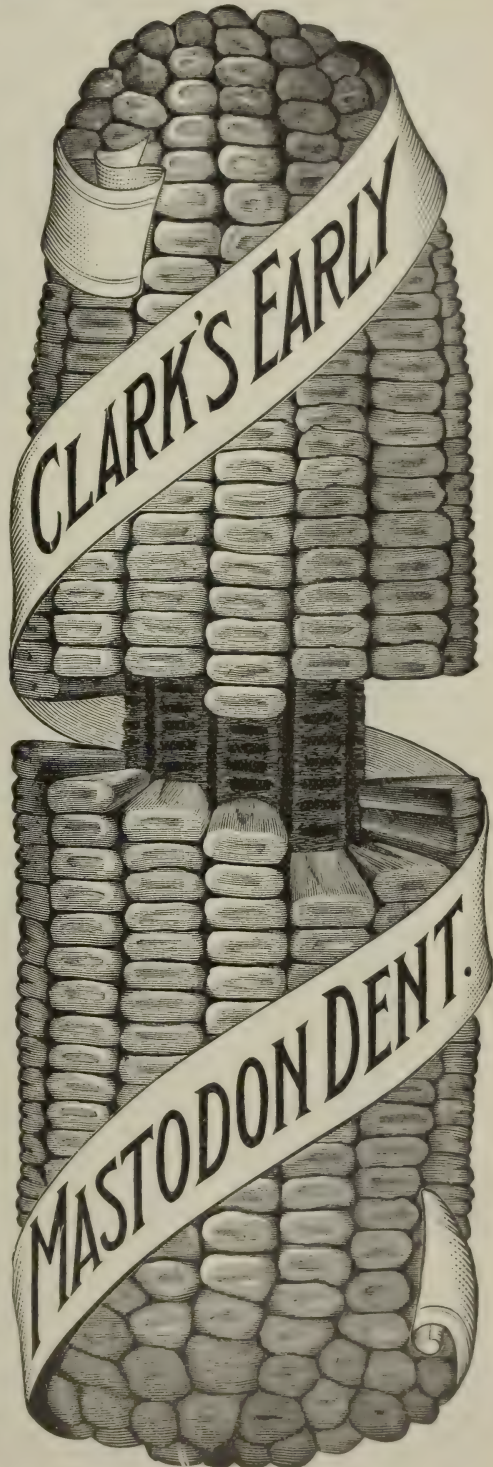


Improved Golden Dent.—One of the best known standard yellow field corns, producing large ears, with very deep golden grains and thin cobs. Our stock is very carefully selected and perfectly true to type. Per qt., 10 cts.; prepaid by mail or express, 25 cts.; per bush., \$1.25.

Thoroughbred Hickory King.—This splendid stock of white field corn, which is becoming more popular every season, is a remarkable example of the possibilities of plant breeding, as will be seen by reference to our accompanying full-page illustration of Hickory King. That it has the largest grains with the smallest cob of any variety in cultivation is proved by the section of an ear in which the cob is entirely hidden by a single typical grain, the effect being to most people quite startling. If there is any other corn which could even approximately stand this test of the proportion of grain to cob we have never seen or heard of it, and do not believe any such stock exists. It is of medium earliness, ripening in from 100 to 115 days from the date of planting, and if the soil be really good, there will be an average of two ears to the stalk. Investigation satisfies us that it is by long odds the best field corn which could be chosen for land which is rather thin, for even on such soils the ears will run from seven to nine inches in length, the explanation lying, of course, in the fact that so little of the plant is sacrificed to the cob. One other notable advantage has the Hickory King, for it is a vigorous grower, the roots taking such firm hold upon the land that ordinary wind-storms rarely injure it to any extent. We wish to direct special attention to the individuality of our Thoroughbred selection of this corn, as it is in no sense identical with the common Hickory King, having a larger ear, a smaller cob, and much larger grains. Per qt., 10 cts.; by mail or express, 25 cts.; per bush., \$1.50.

New Norfolk Market.—Our famous early corn, introduced six years ago, and certainly a very great acquisition, since it is desirable for market as well as a good field variety. A full description will be found in the Vegetable Department, and we suggest that those who are unacquainted with it learn what is claimed regarding its qualities. There is no exaggeration in stating that it has really revolutionized the early corn crop. Per qt., 25 cts.; prepaid by mail or express, 40 cts.; per bush., \$3.00.

Trucker's Favorite.—This improved Early White Dent will be found excellent for late plantings, as although of good size, it is of very rapid growth, and may be safely planted when the standard field corns would be useless. It is also considerably used for "roasting ears," but it is neither as attractive nor as well flavored as Tait's Norfolk Market, and will not, we think, pay nearly as well as a market variety.





Blount's Prolific.—A vigorous variety which often bears from five to six ears to the stalk. It is fair sized, and was largely used for family and market gardening as well as for farm use up to the introduction of our famous new corn, "Tait's Norfolk Market." As an ensilage corn it ranks among the very best. Per qt., 15 cts.; prepaid by mail or express, 30 cts.; per bush., \$1.50.

Eureka.—Recent years have seen a marked advance in field corns of all kinds, and it is a pleasure to note that some of the greatest achievements in corn breeding have been accomplished by farmers in Virginia and North Carolina. The well-known Cocke's Prolific is a case in point, the value of this remarkable selection having been thoroughly demonstrated in competition with Blount's Prolific, heretofore unrivalled in its class. Last spring we were able to go still a step further with the new Eureka—a distinct improvement upon the original Cocke stock. It is an extremely handsome corn, the ear rather over than under twelve inches in length, the grain long and hard, and, if the soil be rich, the yield will be not far from three ears to the stalk; individual stalks will, of course, often go much beyond this, records of as high as ten good ears per stalk being claimed for corn grown in bottom lands. In general characteristics, the Eureka is much the same as Cocke's Prolific, but the ear is longer as well as larger in diameter. Like both the Blount and Cocke varieties, it requires strong ground, and will not be satisfactory under other conditions. Per qt., 10 cts.; by mail or express, 25 cts.; per pk., 50 cts.; per bush., \$1.75.

Early White Flint.—We have a selection of the White Flint which is decidedly superior to the common stock. It is very early, and produces a remarkably long ear. In really rich soil it has an average of three ears to the stalk, and will occasionally have twice that number. The grain is wide, though rather shallow, and makes the finest hominy. The cob is unusually large. Per qt., 15 cts.; prepaid by mail or express, 30 cts.; per bush., \$2.00.

Improved Leaming Corn.—The Leaming is said to be better adapted to very heavy soils than any other of the Yellow Dent varieties, and it almost always produces two ears to the stalk under first-class cultivation. The grain is deep and the cob smaller than the average. Per qt., 15 cts.; prepaid by mail or express, 30 cts.; per bush., \$1.25.

SORGHUMS.

The Most Important Varieties, Saccharine and Non-Saccharine. Prices "F. O. B. Norfolk" and subject to change. Quotations per 1,000 pounds on application.



Amber Sugar-Cane.

Early Amber.—An early productive variety which grows from eight to ten feet high, the name being taken from the clear amber color of the syrup, which is of the best quality. As a forage plant it is very valuable, and affords on rich soil two or three cuttings during the summer. Sow in drills two feet apart and cultivate as corn. For an acre, five pounds in drills; one hundred pounds if sown broadcast for hay. Per lb., 10 cts.; prepaid by mail or express, 20 cts.; \$4.00 per 100 lbs.

Rural Branching or Millo Maize.—This sorghum, which is non-saccharine, flourishes on the driest land and in the hottest weather. It grows in a bushlike form and throws up suckers from all the lower joints. The foliage procured is of fair quality, and may be cut at any stage for green feed or cured for fodder. Make the drills four feet apart, sow the seed thinly, and cultivate as corn. For an acre, five pounds. Per lb., 10 cts.; prepaid by mail or express, 20 cts.; \$5.00 per 100 lbs.

Early Orange.—This has been found to be the best for stock feeding, since it produces the strongest stalks and is less liable to lodge than any of the other saccharine sorghums. Being of such rapid growth that it is ready for feeding in sixty days from the date of seeding, it may be planted at any time from the 1st of May, or, perhaps, from the Middle of April, if the season be an early one, to the 1st of August. When sown for hay it is well to seed not less than two bushels per acre, in order to secure a fine growth of stalk and the maximum yield with least waste. It is claimed that on good soil there is no trouble in getting upwards of five tons of cured hay per acre. The ground should be put in as fine condition as possible, and the seed sown when there is normal moisture in the ground. It may be sown broadcast, but will be much more uniform if put in with a wheat drill. Sorghum is very slow in curing, and is left on the ground for a week and a half if the weather be fine, or for twice that length of time if there is much rain. It suffers very little injury from such exposure, and has been known to make good hay after remaining wet



for a long time. Opinions vary as to the best time for cutting, but it is best done when there are signs of ripening, as it then cures better than when green. After drying in windrows for two or three days it may be put in the barn. When grown for the purpose of summer feeding on the pasture, it should be grown in drills two and a half to three feet apart, with about eight stalks to the foot, or in hills two feet apart, with a dozen or more stalks to each hill. Twelve pounds per acre are sufficient for this method. Five pounds per acre when grown for syrup. Per lb., 10 cts.; prepaid by mail or express, 20 cts.; \$4.00 per 100 lbs.

Kaffir Corn.—This sorghum, which is a native of Southern Africa, is low, perfectly erect, and quite distinct from the other non-saccharine varieties. Instead of stooling from the root, it branches from the top joints. It may be cured, the stalk as well as blades, into excellent fodder, but if wanted for this purpose should be cut as soon as the first seed-heads come into bloom; a second crop may be made afterwards. It is available for green feed from early in the season to winter. The grain is produced on heads about one foot long, and may be ground into a flour useful for stock feed and for bread. Sow in rows three feet apart and cultivate as corn. For an acre, five pounds. Per lb., 10 cts.; prepaid by mail or express, 20 cts.; \$6.00 per 100 lbs.

Halepense (Johnson Grass).—A vigorous perennial of rapid growth, which is considerably used in the Southwest as a fodder plant and for pasture. The broad leaves are rich in saccharine matter, and if cut when young and tender are very nutritious. It is available very early in the spring, and has long roots, which enable it to endure long droughts. The growth continues through the summer and fall until the tops are killed by frost. Stock of all kinds eat it readily, and the yield of hay is said to be from one to three tons per acre. Sowings may be made in either spring or autumn, but most successfully in August and September. The plants will then be well rooted before winter. Sow broadcast in well-prepared ground and cover with a heavy roller or brush. For an acre, one bushel. Per lb., 15 cts.; prepaid by mail or express, 25 cts.; \$12.50 per 100 lbs.



✻ Prices of all these Seeds are "F. O. B. Norfolk," and Subject to Change. ✻

Canada Field Peas.—These are very valuable for stock feeding, and are being more largely used each season. They are put at the rate of two bushels to the acre broadcast, being frequently sown with oats, a combination which is extremely satisfactory. A bushel and a half of each to the acre is sufficient, the peas, of course, being ploughed in to the usual depth and the oats put in afterwards with a harrow. Sowings should be made as early as possible in the spring, and the crop is usually ready for cutting in May or June. They are very easily cured, especially when grown with some cereal crop, and almost all kinds of stock are fond of the hay. Although sometimes used as a land improver, we do not think they can be classed with such plants as the Velvet Bean or the best Cow Peas. Price furnished on application.

Silver Hull Buckwheat.—An improved stock, which is much better in every way than the old common Buckwheat. Its blooming period is longer, an advantage when sown for bee pasture; it matures earlier and yields double the quantity of grain per acre. The flour is also said to be finer and more nutritious, while on account of the thinness of the husk the loss in weight from grinding is much less than is the case with the common. Like the other, it will thrive where few plants will live, and is, therefore, desirable for turning under to improve land. In excessively hot weather buckwheat is liable to blight, and the seed should not be sown in this latitude before the middle of July. It may be sown either broadcast or in drills. For an acre, three pecks to one bushel. Price per bush., \$1.50.

New Japanese Buckwheat.—A new and distinct buckwheat introduced from Japan some



years ago. It has now been thoroughly tried, and proves to be not only earlier than any other kind, but more productive also. The kernel is a dark, rich shade of brown, much larger than either the Common or Silver Hull, and is very thin-skinned, the flour made from it being of the best quality. The plant is very large and vigorous, enduring unfavorable weather better than any other kind. As the straw is heavier and the growth more branching, it need not be sown quite so thickly. For an acre, three pecks. Price per bush., \$1.50.

Teosinte (*Reana Luxurians*).—A Central American fodder plant which is favorably regarded by some Southern farmers. It bears, in general appearance, considerable resemblance to Indian Corn, but the leaves are longer and broader, while the stalk contains a sweet sap. The growth is exceedingly rapid, and it will often attain a height of twelve or more feet, a



Teosinte.

great number of shoots being produced by each plant. The stalks are thickly set with foliage, which horses and cattle are said to eat freely. Like most other plants of its kind, Teosinte is very sensitive to cold, and should, therefore, be grown only in warm climates, and sowing deferred until the danger of frost is past. In favorable seasons several cuttings may usually be made. Make the rows three feet apart, dropping two or three seeds every twelve inches. Some of our customers have found it of the greatest value, and we feel sure that all who need crops of this sort will be pleased with it. For an acre, four pounds. Per lb., \$1.00.

Velvet Bean.—Among the new forage plants this stands very high, as it is probably the most productive of its class and the best adapted to really poor soils. The growth is little less than marvelous, the vines attaining a length of ten or more yards, while the pods are borne in enormous clusters. All the Experiment Stations unite in declaring its nutritive value to be remarkable, the results of the Florida Experiment Station test being summed up as follows:

"I believe it can be cut advantageously almost any time from June to October, and cured in less time than cow-pea hay, because the stems are smaller. It seems to make an excellent hay, and the stock eat it well. It is a heavy nitrogen gatherer, and the tubercles on its roots are the

largest of any plant I have observed. Corn-like clusters of tubercles have been collected that make a mass, from one single growth, almost as large as a common hen's egg."

It is certainly one of the best crops for turning under to improve land, and we advise all Southern farmers to take it under consideration this year. For an acre, three pecks. Price per bushel on application.

Soja Bean (*Soja Hispida*).—Many uses are found for this plant, the cultivation of which is being revived after being practically dropped some years ago. It is very prolific, and tests of the nutritive value of the beans indicate that it is decidedly superior to Cow-Peas for feeding purposes. For ensilage and fertilizing it is also very desirable, although by no means of such extraordinary and incomparable importance as is often represented. The plant thrives well in hot and dry weather, and has a stout stalk which holds the pod well clear of the ground. The pods are produced in clusters of from two to five, and each one contains four smooth, oval, nankeen colored seed. Absurd claims have been made about the value of these beans as a substitute for coffee, some houses more enterprising than honest having actually



attempted to foist the Soja Bean upon the public as the "Coffee Berry." They mature nearly simultaneously, and the harvesting can be done very cheaply by cutting the stalk instead of pulling the pods by hand. If it is desired, the vines may be left standing and stock turned into the field to feed upon them. The best time for planting is about the month of May, when corn would be put in. They may be sown broadcast at the rate of one bushel to the acre, or in drills three and a half feet apart, with eighteen inches between the hills, allowing three beans to the hill; a peck will drill about an acre. Price variable.

Sainfoin or Esparsette.—A forage plant which has long been extensively grown in France and Southern Europe. In this country it has so far been little used except in some of the far Western States, where it is thought almost equal in value to Alfalfa. It thrives best on chalky, sandy soils, and cannot be successfully grown on any ground which does not contain considerable lime. The plant grows to the height of two and a half to three feet, and is said to improve land somewhat in the same way as the clovers. It belongs to the leguminous family, and when fed to milch cows is said to increase the quantity and richness of the milk. It is a perennial, flowering about the same time as Red Clover, and may be sown in either fall or spring. A well-set field should be productive under favorable conditions for at least five years. For an acre, three bushels. Price, 12½ cts. per lb.; \$10.00 per 100 lbs.

Giant Beggar Weed (Desmodium Molle).—If one-half of what has been written about this new forage plant were true, the Southern States would soon be in an extraordinary state of prosperity. It will probably prove to be valuable in helping to restore worn-out soils, but can hardly fulfill the claims made for it as a forage plant. We think it will be worth trying on sandy pine lands, but advise against risking any large acreage. The seed is sown either in drills or broadcast, May being the best month for sowing. Price variable. For an acre, five pounds in drills; twelve pounds broadcast.

Sugar Cane.—(See Sorghums.)

Sand Vetch, Hairy Vetch (Vicia Villosa).—We added this fine vetch to our list in 1895, and offered it with a strong recommendation that it should be generally tried. Thorough tests have since been made, and the best informed farmers now consider it one of the most valuable, if not the most valuable, of forage plants within the reach of Southern farmers. Good authorities claim that it will yield from six to ten tons of green food to the acre. Its nutritive value has been determined to be much greater than Clover, and all stock eat it with relish. It makes good and easily cured hay, and is perfectly hardy, thriving on poor, arid, sandy soils, while on rich soil it makes a growth of five feet or more. Any kind of grain may be sown with it, but wheat will be found the most satisfactory, as it gives such a good support to the vines, which, without some support, fall and get into a thick mass. It is available for use for a remarkably long time, beginning to blossom about the last of April and remaining in condition until the middle of July. One of the best dairymen in Virginia has expressed his belief that if Hairy Vetch be sown early in the fall, grazed during the winter and early spring, then allowed to grow until turned under the middle of July, a crop of millet can be grown which will be succeeded by vetch without reseeding. Price variable. For an acre, one and a half bushels.

Sunflower, Mammoth Russian (Helianthus Annuus).—This enormous variety is a great improvement on the native sunflower, being much more vigorous and productive. It is adapted to almost any soil and situation, and there are few farms that could not spare some field for it which would otherwise lie unused. The flower heads frequently measure a foot or a foot and a half across, and are packed at maturity with large, plump seeds, marked with black and white. In some countries immense acreages are grown simply for oil, which may be extracted from the seed, a hundred bushels of which can be easily produced on an acre of rich ground, but the principal use made of them here is in poultry feeding. Poultry are extremely fond of the seed, and when thus fed fatten more rapidly, perhaps, than on any other food. In addition to the value of the seed, the leaves are used for forage and the stalks for fuel. Plant in drills three feet apart, with eighteen inches between the hills. A crop may be made from sowings as late as the first of August. For an acre, four to six pounds. Per lb., 10 cts.; per 100 lbs. on application.

Flax (Linum Usitatissimum).—Flax is very sensitive to cold, and should not be sown until there is no danger of frost. If grown for the fiber, sow the quantity of seed advised per acre. Cut the crop before it is quite ripe, and if the weather be dry, let it lie in the swath for a few hours. It should then be raked and placed under shelter, the threshing being done during the first convenient dry season in the fall. Three pecks or one bushel are enough to seed an acre if the crop is intended for seed. For an acre, two bushels. Price variable.

White Beans.—The Navy or Pea Bean is the best in our latitude, and is usually, if saved bright, a most profitable crop. The vine is dwarf, very prolific, and produces a white bean, small and round-oval in shape. As the weevil is likely to attack beans harvested during warm weather, it is best not to plant before the last of June. The ground should be well prepared by ploughing and harrowing, and drills made about two and a half feet apart. The beans are either drilled or dropped by hand, being covered a little less than two inches. Deep cultivation is undesirable, and it is only necessary to keep the surface well loosened. When the majority of the pods have turned yellow, the plants should be pulled up by the roots and left



for a day or two to dry; then spread in the barn until thoroughly cured. After threshing fan and hand-pick if convenient. In Carolina they are often used for replanting missing hills in the cotton fields. For an acre, three pecks. Price variable.

Broom Corn (Improved Evergreen).—This variety grows about eight feet high, has a permanent green color, and is practically free from crooked, irregular brush. It succeeds best on strong, deep soil with good drainage. Cold is very injurious, and sowings must not be made until the ground is warm. To keep the brush in good shape it is necessary to bend the head down about the time the seeds mature. Drill in rows three feet apart and cultivate as ordinary corn. For an acre, five pounds. Per lb., 12½ cts.

Rape, Dwarf Essex.—An excellent forage plant, especially for sheep, and grown extensively for them in Europe, though little known in this country. It grows with wonderful rapidity, being usually ready for pasturage six or eight weeks after sowing, and an acre is said to support a dozen sheep for more than a month. Almost any soil will grow it, and the yield per acre is simply enormous, more than twenty tons per acre having been often produced on good ground. Stock feeding upon Rape should be supplied with salt freely. When young it makes a delicious, tender, sweet salad, being often sown solely for this purpose. Sow from early summer until late fall, putting six pounds to the acre broadcast or three pounds in drills. Per lb. and per 100 lbs. on application.

SEEDS FOR BIRDS.

Canary (*Phalaris Canariensis*).—We reclean all our Canary Seed, and can furnish it in any quantities. Quotations per 100 pounds and per 1,000 pounds will be furnished on application. Per lb., 10 cts.; per ten lbs., 60 cts.

Hemp (*Canabis Sativa*).—Hemp is used largely for both canaries and parrots, especially paraquettes. It should be given very sparingly to canaries, and always in mixture with other seeds. When sown for the fiber it is put broadcast at the rate of one-half bushel to the acre. Price in large quantities will be sent upon application. Per lb., 10 cts.

German Rape (*Brassica Napus*).—Distinct from the Essex Rape and used only for bird food. We sell only the genuine German Rape, and wish to warn our customers against the old turnip seeds, etc., which are so commonly sold as Rape, and are responsible for the ill-health of so many birds. Per lb., 10 cts.; per 100 lbs. on application.

Sunflower (*Helianthus Annuus*).—Most of the Sunflower sold in this section is handled by us, and we are always in a position to offer it on the best terms. As most people know, it is the principal food of large parrots, and care should be taken to avoid using stale and rancid seeds. Per lb., 10 cts.; per 100 and 1,000 lbs. on application.

Millet (*Setaria Italica*).—A good many people give their canaries German Millet, the birds usually liking it, but it should never be an exclusive diet, and as a rule they are better without it. Per lb., 5 cts.; per 100 and 1,000 lbs. on application.

Maw (*Paparea Rhoëas*).—Used for canaries in certain diseases to which they are liable. Per lb., 30 cts.

Mixed Bird Seed.—We handle recleaned seeds in large quantities, and will be pleased to quote it per 100 pounds and per 1,000 pounds. The Rape seed used in our mixture is the genuine German. Special mixtures with Millet, Lettuce, or any other desired seeds will be made to order at the lowest possible price, and we solicit orders from all bird fanciers. Per lb., 10 cts.





ARDENERS in the Southern States who have been successful with vegetables, roses, bulbous plants, etc., often make a serious mistake when they begin the cultivation of flowers from seed. Instead of ascertaining the kinds best suited to our hot climate, they are apt to make a selection at random from some comprehensive list which describes the flowers simply as they are in their perfection. Meeting with failure for this reason, they become discouraged, and perhaps abandon what might have become one of the most intense of their pleasures. In the arrangement of this list it has not been

our endeavor to secure variety at the expense of discrimination, but it will be found to contain most of those which are of real value in the South.

Annuals Are raised exclusively from seed. They bloom and die the same year.

Biennials Live two years, flowering usually in the second. Many kinds, if sown in the fall, will show bloom the following spring.

Perennials Are herbaceous plants, lasting three or more years with the same blooming habits as the Biennials. Perennials marked "tender" should be taken from the ground before freezing weather, stored away from frost, and reset in the ground as soon as danger from cold is past.

GENERAL DIRECTIONS FOR SOWING FLOWER SEEDS.

SOWING IN THE OPEN GROUND.

Hardy. The varieties designated as Hardy may be sown as early as the 10th of March unless the season is backward.

Half-Hardy. Those which are Half-Hardy should not be risked until the ground becomes warm under the surface; about the middle of April in ordinary years.

Tender. A few are marked Tender, and they may be sown during May.

In sowing flower seed a very common mistake is made in covering them too deeply. The seeds are, as a rule, extremely small, many being almost as fine as dust, and a safe rule is to cover them their respective thicknesses. This is best done by simply pressing them into the soil, which must be finely pulverized, with the palm of the hand or a board.

Some varieties have seeds large enough to produce a vigorous root, and such may be covered from one-quarter to one-half an inch, according to their size.

Never fail to press the earth firmly over the seeds, and a piece of bagging laid on the bed will prevent excessive evaporation or damage from washing rains while the seeds are germinating.

Hardy annuals may be sown where they are to bloom, but, unless otherwise cautioned, it is always preferable to transplant.

The height which each variety may be expected to attain is included in its description as a guide to the most effective arrangement when different kinds are placed in the same bed or border. The taller flowers should be placed in the rear to avoid the choking of smaller and less vigorous kinds.

SOWING IN BOXES.

Where it is convenient, we advise shallow boxes filled with rich, light loam, and placed in a warm window as the best method of starting flower seeds. As the plants grow, give plenty of air and sunlight and avoid excessive watering. When large enough to handle, transplant into new boxes, so as to have strong plants ready to go in the garden at the proper season.

**ACROLINIUM.**

One of the most beautiful of the Everlastings, hardy and robust in habit, and adapted to almost any good soil. They are very desirable for winter bouquets, and when grown for this purpose should be cut as they begin to expand and allowed to dry in the shade. The flowers are shaped much like field daisies. Half-hardy annual. Height, three feet. Rose and white in mixture, 5 cts. per pkt.

SWEET ALYSSUM.

A pretty, hardy annual which begins to flower when very young, and is literally covered almost all the season with its sweet, white flowers. It is especially adapted to borders or for rock work in the summer, and may be used effectively in window boxes for winter blooming. Height, six inches. 5 cts. per pkt.; 35 cts. per oz.



Sweet Alyssum.

ABRONIA UMBELLATA.

A charming trailing plant with sweet-scented lilac flowers formed in a head like that of the Verbena. It remains in bloom for a long time, and is very useful for hanging baskets. The husk should always be removed from the seed before sowing, in order to facilitate the germination. Half-hardy annual. Height, six inches. 5 cts. per pkt.

AMARANTHUS CAUDATUS.

(Love-Lies-Bleeding.)

Graceful plants which are very ornamental in the border, and are highly valued by landscape gardeners for use in little nooks, etc., of parks. The blossom being a long raceme, drooping and of a blood-red color, lends itself very effectually to grouping with cut flowers. Half-hardy annual. Height, three feet. 5 cts. per pkt.

GLOBE AMARANTHUS.

(Bachelors' Buttons.)

A familiar old Amaranthus much admired for its ornamental effect in the garden, and also useful when dried. The heads will re-

tain their beauty of color for years, if gathered before the bloom is too far advanced, and dried carefully in a dark closet. The flowers are produced in great profusion, and exhibit a wide range of bright coloring. Half-hardy annual. Height, two feet. Mixed colors, 5 cts. per pkt.

AGERATUM MEXICANUM.

The wild Ageratum is familiar to every one who notices the plants along our Southern roadsides, its tiny blue tufted flowers being often so massed as to give almost the effect of solid sheets of color. The cultivated varieties are splendid for large clumps or masses, and are adapted to almost any situation. The Ageratum blooms freely, and is one of the plants available for bouquets both winter and summer. Half-hardy annual. Height, eight to twelve inches. 5 cts. per pkt.

ANTIRRHINUM.

(Snapdragon.)

This useful border plant, which is an old favorite, has been greatly improved in late years, and is now one of the most effective of flowers, either singly or in clumps. The colors are remarkably brilliant, and if the seed is sown early, Snapdragons, though perennial, will bloom the first season. The seed we offer is the finest French stock, and we are sure that those who are not familiar with the improved Snapdragon will be delighted with it. Half-hardy. Height, two feet. Finest mixed, 5 cts. per pkt.; 50 cts. per oz.

AMARANTHUS SALICIFOLIUS.

(Fountain Plant.)

A fine foliage plant which grows in pyramidal form, and is extremely suggestive of a fountain of colored water. The leaves when fully grown are about a foot in length and one-quarter inch wide, beautifully undulated, their color changing as the plant matures from green to orange-red and bronze. It is a half-hardy annual, attaining a height of four feet when planted in rich soil. 5 cts. per pkt.

AMARANTHUS TRICOLOR.

(Joseph's Coat.)

One of the most valuable of the Amaranthus family, the showy reds, yellows, and greens of its leaves being very effective wherever color is desired. It is of trim, upright growth, and looks well when planted singly. Half-hardy annual. Height, three feet. 5 cts. per pkt.

ASTERS.

In the South the Aster rarely reaches the perfection it does in cooler climates, suffering especially in point of size. Being so sensitive to heat, they should receive in dry weather a mulching of well-rotted manure and be watered properly. With this care they will do well even in such seasons, and the flower yields a rich return for the attention. The bloom retains its beauty for an unusually long

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time, and under favorable conditions is produced in the greatest profusion. Half-hardy annual. Height, one to two feet.



German Quilled.—Flowers double and each petal beautifully quilled. All colors mixed. Per pkt., 5 cts.

Pyramidal.—A very handsome variety. All colors mixed. Per pkt., 5 cts.

Dwarf Bouquet.—A profuse bloomer and especially adapted to pot culture. All colors mixed. 5 cts. per pkt.

White Quilled.—Double, pure white, and very useful for bouquets. Per pkt., 5 cts.

BALSAM PEAR.

This vigorous climber has handsome leaves, which give quick and dense shade for verandahs, etc., and bears a small yellowish white flower. The orange-colored fruit, which is covered with warty protuberances, bursts open when ripe and turns back, showing bright red seeds. It is a really handsome vine and very interesting to those unfamiliar with it. Preserved in spirits, the ripe fruit is highly valued by old-fashioned people for its supposed virtue in healing cuts and bruises. Half-hardy annual. Height, twelve feet. 5 cts. per pkt.

BALSAM.

(Lady Slipper, or Touch-Me-Not.)

Like many others of the old garden favorites, the Balsam has been improved almost out of resemblance to the original type. While of little value for bouquets, it is certainly a magnificent outdoor plant, with its gorgeous masses of beautiful and brilliantly colored flowers. No flower is more easily cultivated, and it succeeds in almost any good soil. Half-hardy annual. Height, two feet.

Camellia-Flowered.—A beautiful variety, of perfect form and hardly to be distinguished

from the Camellia. All colors mixed. Per pkt., 5 cts.

Mixed Double.—Only a very small percentage of single flowers will ever be found in this mixture. Per pkt., 5 cts.

BALLOON VINE.

A rapidly-growing climber of attractive foliage, and remarkable for the inflated membranous capsule from which the name Balloon Vine is derived. This peculiarity also suggests its other name of "Love-in-a-Puff." The flower is white and inconspicuous. Half-hardy annual. Height, ten feet. Per pkt., 5 cts.

BROWALLIA.

A very desirable plant, which produces pretty, delicate flowers in great profusion during summer and autumn. It is excellent for edging or baskets, and may be potted for winter blooming. Half-hardy annual. Height, one foot. Blue and white mixed, 5 cts. per pkt.

CANNA.

(Indian Shot.)

No description is needed of those splendid plants, as they are perhaps as generally used now as any other flower. The seeds, from which the name of "Indian Shot" is derived, are so extremely hard that before planting they should be soaked for at least twelve hours in warm water. If it is desired to keep the roots over winter, take them up before frost and store in a warm place, or cover the ground with a thick coating of manure. Half-hardy perennial. Height, five to ten feet. 5 cts. per pkt.

CANTERBURY BELLS.

Attractive and showy biennials, which succeed best in rich, well-drained soil. The bell-shaped flowers are of beautiful colors and bloom very freely. As the plant grows to a considerable size, branching widely, care should be taken in setting them out to allow not less than two feet each way. Small stakes are frequently necessary for support. Half-hardy biennials. Height, two and a half to three feet. Single mixed, 5 cts per pkt.

CALLIRHOE INVOLUCRATA.

An excellent bedding plant, which produces flowers of a purplish crimson color. Blooming commences when the plant is very small, and is continued late in the fall. Hardy annual. Height, two feet. 5 cts. per pkt.

CINERARIA.

(Dusty Miller.)

The well-known silver-leaved plant whose beautiful downy foliage is so much used in ribbon borders and in beds of Coleus or Geraniums. It is a favorite plant for conservatories and window boxes. In potting it for the house, use a rich loam with ample arrangement for drainage. Cuttings root readily under glass. Tender perennial. Height, one foot. 5 cts. per pkt.

**CANDYTUFT.**

Invaluable for edging or for massing in beds. A constant succession of flowers may be had by repeated sowings, and the white varieties will be found very useful in bouquets. Half-hardy annual.

Dwarf White.—This grows in the form of a bush, is very dwarf, and covered almost all the season with large heads of pure white flowers. Height, five inches. Per pkt., 5 cts.; per oz., 40 cts.

White Rocket.—The most desirable for cutting, as it has fine trusses of flowers. Height, one foot. Per pkt., 5 cts.; per oz., 40 cts.

Crimson.—A variety with red bloom, which produces a fine effect in masses. Height, five inches. Per pkt., 5 cts.; per oz., 50 cts.

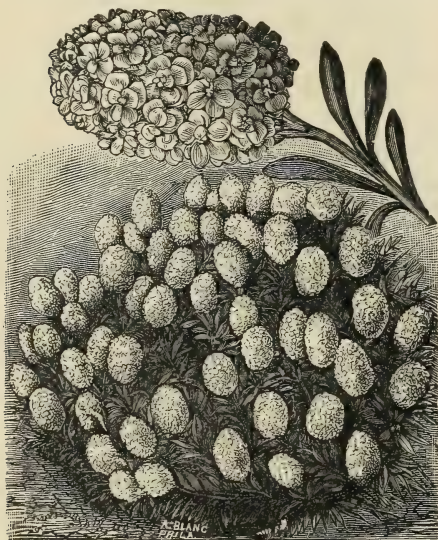
Purple.—The blossoms are of a purplish tint, and show very well in combination with white. Height, six inches. Per pkt., 5 cts.; per oz., 40 cts.

Sweet-Scented.—A pure white variety, which is remarkable for its delightful fra-

grance. Height, one foot. Per pkt., 5 cts.; per oz., 40 cts.

CARNATION.

In the splendid strains of Carnations which we offer, a remarkably large percentage of

**Rocket Candytuft.**

grance. Height, one foot. Per pkt., 5 cts.; per oz., 40 cts.

Mixed.—All colors. 5 cts. per pkt.; 40 cts. per oz.

CALLIOPSIS.—(See Coreopsis.)

COBOEA SCANDENS.

A magnificent climber, growing thirty feet and upwards, if planted in a rich, sunny situation. The flowers are large, symmetrical bells, which, light green when first opened, turn gradually to a fine purple-lilac. The foliage is also handsome, and makes a fine screen for verandas or lattices of any kind. To secure germination of the seed, plant them edgewise in boxes of moist earth, giving no

**Double Carnation.**

the flowers will be perfectly double, nearly all being more or less double. In the Southern States the Carnation rarely needs protection of any sort, although it is well to cover the plants during extremely cold weather. Half-

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Cosmos.





hardy perennial. Height, one and a half feet.

Mixed Carnation.—Per pkt., 10 cts.

Marguerite.—A new race of Carnation introduced from Italy a few years ago, and exceedingly interesting from the fact that, unlike the old variety, the plant begins blooming about four months from the time the seed is sown. It is hardly less beautiful in color than the old-fashioned Carnation, is very fragrant, of fine size, and an abundant bloomer. By consecutive sowings and shelter during the winter, it is possible to have the Marguerite Carnation in flower practically the whole year. We think that every one will be charmed with this flower, and recommend it heartily. Per pkt., 25 cts.

CLARKIA.

Very desirable for bedding purposes, as it will grow and bloom freely in any soil. It is a good plan to sow the seed in the fall, so that when spring comes the plant will be ready to break at once into blossom. Hardy annual. Height, two feet. Fine mixed. 5 cts. per pkt.

COCKSCOMB.

The improved varieties of this plant attain an immense size when grown in a warm, rich soil, and are very effective with their bright colors. The flowers have the appearance of heavy plush, and are often indescribably brilliant in coloring. Half-hardy annual. Height, three feet. Dwarf mixed, 5 cts. per pkt.

COLUMBINE.

A flower of most curious form, especially when very double. The colors are always attractive, and its numerous blossoms make it very serviceable for grouping in corners, etc. Hardy perennial. Height, two feet. Fine mixed, 5 cts. per pkt.

COREOPSIS.

For borders there is nothing brighter than the Coreopsis. The plant is covered from early summer until frost with beautiful flowers of every shade of yellow, orange, and red, each blossom being from one to two inches across. Hardy annual. Height, one and a half feet. 5 cts. per pkt.

COLEUS.

The use of Coleus in ribbon gardening, massing, etc., is too familiar to call for any suggestion, and it is among the most easily cultivated of our plants. Especial attention is directed to our stock of this seed, as it is a mixture of superb hybrid varieties, and will produce foliage of the most beautiful marks and stainings. The seed should be sown very carefully in a box of fine earth, excess of moisture being avoided. Tender perennial. Selected strains, per pkt., 25 cts.

CHRYSANTHEMUM.

Double.—Although not comparable to the superb autumn flowering varieties, the Double Annual Chrysanthemum is very useful both in the garden and as a house plant. The flowers are borne freely all through the summer, and work very well into bouquets and

designs. Hardy annual. Height, one foot. Double, 5 cts. per pkt.

Single.—The famous "Marguerite," known also as the "Paris Daisy" on account of its use in the public gardens of Paris. Its white and gold stars are well known everywhere. Hardy perennial. Height, one and a half feet. 5 cts. per pkt.

COLLINSIA.

A native of California, which is remarkably attractive in beds of mixed borders. The flowers are borne in whorls and produced in great abundance, with a number of whorls around each flower stem. Hardy annual. Height, one foot. 5 cts. per pkt.

COSMOS.

Showy summer and autumn bloomers, the flowers of which resemble very closely the single Dahlia. In rich soil the plant has a very luxuriant growth, and produces an immense number of flowers. Few flowers have grown more into popularity in late years than the Cosmos, and we recommend it to all who have space for large plants in their gardens. Hardy annual. Height, four to five feet. 5 cts. per pkt.

CONVOLVULUS.

Japanese Imperial.—Those who have never seen the Japanese Morning Glory can form no idea of its indescribable beauty. The blossoms are not only much larger than those of the ordinary Convolvulus, but they are of infinitely varied colorings, and are of exquisite form, many having fringed and intricately frilled edges. 10 cts. per pkt.

Convolvulus Major (Morning Glory).—A vigorous climber, familiar to every one. It is a wonderfully rapid grower, making with its diversified colors a gorgeous display in the early morning. Hardy annual. Height, fifteen to twenty feet. 5 cts. per pkt.

Convolvulus Minor.—Showy trailing plants, which produce an abundance of richly-colored flowers, and are adapted to either beds or mixed borders. Hardy annual. Height, one foot. 5 cts. per pkt.

CYPRESS VINE.

One of the most popular of all summer climbers. The star-shaped flowers are small and thickly set in beautiful dark green foliage of fern-like appearance. Tender annual. Height, fifteen feet.

Scarlet or Crimson.—5 cts per pkt.

White.—5 cts. per pkt.

Mixed Colors.—5 cts. per pkt.

DAHLIA.

Although it is not generally known, this familiar flower, so universally admired for its perfect form and superb colors, will bloom the first year if the seed is sown early. Seedling Dahlias show a few single flowers, but the seed we offer is finely selected and is invariably satisfactory. In raising them from seedlings there is always uncertainty as to color, and the grower is often delighted by the origination of an entirely new shade. During the winter the roots should be taken



up and stored out of the reach of freezing weather. Half-hardy perennial. Height, three to six feet. Finest mixed double, 10 cts. per pkt.

DATURA.

A magnificent plant, much less known than it deserves to be. The bush is of vigorous branching growth and produces large, double, trumpet-shaped flowers, pure white and exceedingly fragrant. They are well adapted to planting in clumps or singly, but must not be crowded. Half-hardy perennial. Height, three to four feet. Double, 5 cts. per pkt.

DAISY.

Double.—The Double English Daisy is unsurpassed as an edging for shady borders or as a pot plant. The flowers are very numerous, perfectly double in the best specimens,

**Double Daisy.**

and of the loveliest colors. Half-hardy perennial. Height, three inches. Per pkt., 25 cts.

Single Paris.—(See Chrysanthemum.) Per pkt., 5 cts.

DIANTHUS.

Of this invaluable family almost every garden contains one or more members. The different varieties, while affording great diversity of appearance, are all characterized by rich and brilliant colors. The biennials, as well as annuals, bloom profusely the first season. Height, one foot.

Chinensis.—The well-known China Pink, very double. Per pkt., 5 cts.

Heddewigii.—Beautifully colored flowers of large size. Per pkt., 5 cts.

DISH CLOTH GOURD.

An ornamental climber with prettily-shaped foliage and yellow flowers, which are borne in clusters. The seed pod is about two feet long, and when ripe has a porous lining of sponge-like texture. This, when dried, may be easily separated from the rind, and makes an admirable dish cloth or flesh brush. It is also often converted into various fancy articles about the house. 5 cts. per pkt.

DUSTY MILLER.

(See Cineraria Maritima.)

DOLICHOS LABLAB.

(Hyacinth Bean.)

One of the finest climbers, for shading

verandas, etc., as it grows with remarkable rapidity, produces a great amount of foliage, and endures long droughts. Its purple-lilac flowers are borne in clusters somewhat in the form of a hyacinth blossom, and are succeeded by a bean pod with purple skin. The effect is distinctly ornamental throughout the entire season, and we commend it for general use. Sow the seed where the vine is to grow. 5 cts. per pkt.

ESCHSCHOLTZIA CALIFORNICA.

(California Poppy.)

Showy plants, flowering profusely all the season, and very attractive in borders or beds. Half-hardy annuals. Height, one foot. 5 cts. per pkt.

EVERLASTINGS.

Acrolinium, Globe Amaranthus, Helichrysum, Cockscornb, Rhodanthe, Statice. Each of these is described under its own name.

EVENING GLORY.

(Ipomoea Bona Nox.)

Of the same habit of growth as the Morning Glory, but the large, fragrant, white flowers expand only in the evening. Tender annual. Height, ten to fifteen feet. 5 cts. per pkt.

EVENING PRIMROSE.

Strong plants of easy culture, very desirable for shrubbery borders. The flower is very large, and has the striking peculiarity of opening in the evening with a sudden spring instead of unfolding gradually. Hardy perennial. Height, two to three feet. 5 cts. per pkt.

FOXGLOVE.

Stately, handsome plants, very useful for planting in shrubbery or in other places partially shaded. The flowers are spotted and thimble-shaped, and are borne in great profusion on stalks often four feet in length. 5 cts. per pkt.

FORGET-ME-NOT.

A favorite border plant that succeeds best in moist situations. It comes into blooming early and bears dainty little star-shaped flowers. Hardy perennial. Height, six inches. 5 cts. per pkt.

FEVERFEW.

(See Matricaria.)

FOUR O'CLOCK.

(See Mirabilis Jalapa.)

GAILLARDIA.

Splendid bedding plants, remarkable for the size and brilliancy of their flowers, which are produced profusely during summer and autumn. If a gay mass of color is wanted, nothing will be more satisfactory than a thickly-set bed of Gaillardias. Half-hardy annual. Height, one and a half feet. Crimson and yellow, 5 cts. per pkt.

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GERANIUM.

Geraniums may be readily raised from seed by sowing in boxes of fine earth and placing in a gentle heat. A packet of seed will furnish a large number of plants, and occasionally one or more of the seedlings will develop an absolutely new sort, all new Geraniums being thus produced. There is no plant more popular for the house or garden on account of its exquisite colors and convenient habit of growth. Half-hardy perennial. Height, one and a half feet. Fine mixed Zonale, 5 cts. per pkt.

GILIA.

Pretty dwarf plants, very fine for massing and rock work. The flowers are small and are available for bouquets. Hardy annual. Height, one foot. 5 cts. per pkt.

GOURDS—ORNAMENTAL.

Climbers of rapid growth, which are well fitted for covering fences or arbors. The foliage is quite pretty and the fruits of the kinds listed are very interesting in their shapes. Tender annuals. Height, ten to twenty feet.

Orange, White Egg, Bottle, Large Bottle, Miniature Bottle, Snake, Flat Corsican, Hercules Club, Powder-horn, Malabar Melon, Siphon or Dipper, Dish-Cloth. Per pkt., 5 cts.

GODETIA.

A profuse bloomer, excellent for borders. The flowers are large and remarkable for their richness and variety of coloring. Hardy annual. Height, one foot. Mixed, 5 cts. per pkt.

HELICHRYSUM.

Handsome ornamental plants for the border, but especially valuable for winter use in wreaths or bouquets. When they are to be dried for this purpose, cut them as they are coming into bloom and hang in a dark room with heads downward. Hardy annual. Height, one and a half to three feet. Fine mixed, 5 cts. per pkt.

HELIOTROPE.

The delicately tinted and fragrant blossoms of this beloved little flower are so well known that any attempt at description would be superfluous. It is adapted to both bedding and house culture, requiring little attention. By sowing indoors early in the spring and transplanting into small pots, plants may be made so strong and stocky that they will be in full bloom soon after being set in the garden. Half-hardy perennial. Height, two feet. Choice mixed, 10 cts. per pkt.

HOLLYHOCK.

Hollyhocks have been so wonderfully improved of late years that those who are familiar with only the old-fashioned kinds would scarcely be able to identify them. A paper of our seed will produce a great number of the most finely selected varieties, and if sown in the fall will usually furnish blooming plants the next season. If set in rows as a background or interspersed among shrub-

bery, they give an effect obtainable in hardly any other way. Tie to stakes if the stalks show a disposition to fall. Half-hardy biennial. Height, five to seven feet. Extra fine mixture. 5 cts. per pkt.

HYACINTH BEAN.

(See *Dolichos Lablab*.)

ICE PLANT.

A pretty little trailing plant, the leaves and stems of which are covered with a remarkable crystalline substance much resembling ice. The foliage is, for this reason, extraordinarily pretty, and in the heat of summer is often most effectively used for garnishing. Half-hardy annual. 5 cts. per pkt.

LARKSPUR.

The colors of the Larkspur are extremely beautiful, and in mixed borders its profuse masses of purple, white, and red show splendidly. It is best to sow the seed in the fall or very early in the spring. Hardy annual. Height, three feet. Finest mixed, 5 cts. per pkt.

LANTANA.

A well-known shrub, splendid for bedding, as it is constantly in full bloom. The flower stem is crowned with a large truss of verbena-like flowers of infinitely varied hues. The blossoming is from the outside to the center, and as they unfold in succession a new effect is presented every day. Tender perennial. Height, two feet. 5 cts. per pkt.

LOBELIA.

Neat, pretty plants of profuse bloom and very valuable for edging as well as for hanging baskets and vases. They are easily raised from seed, and begin to bloom early in the summer. Half-hardy annual. Height, six inches. 5 cts. per pkt.

LUPINUS.

A fine bedding plant, bearing long, graceful spikes of pea-shaped flowers of many shades and colors. Rich soil is needed to bring this plant to perfection, and the seed should be sown where they are to bloom, transplantings being usually unsuccessful. Hardy annual. Height, two feet. 5 cts. per pkt.

LYCHNIS.

The flowers of this highly ornamental plant are very large and finely colored. It is of easy culture, and should be in every garden. Hardy perennial. Height, two feet. 5 cts. per pkt.

MARIGOLD.

An old garden favorite; prized for its numerous and showy flowers. It is excellent for planting in large beds, and will thrive in any good soil.

French.—The old variety, with rich, velvety and beautifully striped flowers. It is the better to use as a foreground for taller plants, being very dwarf and compact. Half-hardy annual. Height, two feet. Per pkt., 5 cts.

African.—A more robust plant, brilliantly



colored with orange and yellow. Half-hardy annual. Height, one foot. Per pkt., 5 cts.

MATRICARIA.

The double white Feverfew, very useful as an edging to beds, as it succeeds in any garden soil. It is also an excellent pot plant,



Lantana Hybrida.

and is much grown by florists for cut flowers. Hardy annual. Height, two feet. Finest double, 5 cts. per pkt.

MAURANDIA.

One of the most beautiful of climbers, suitable for both garden and green-house culture. It is a rapid grower, has thickly-set, delicate foliage, and blooms profusely all the season. Pot and take them into the house before frost if wanted during the winter. Half-hardy perennial. Height, ten feet. Mixed colors, per pkt., 5 cts.

MIGNONETTE.

Well known as one of our most fragrant plants, adapted to pot and garden culture. By thinning them as they grow, the plants will be kept strong and produce fine spikes. Avoid situations with too much sun exposure, and provide water in dry weather. Hardy annuals.

Sweet Scented.—This is the familiar old variety. It has spikes of medium size, so fragrant that a bed will perfume the whole atmosphere around it, and every garden should have a corner or bed devoted to it. Height, one foot. Per pkt., 5 cts.; per oz., 25 cts.

Pyramidal, or Tree.—Of the various large kinds of Mignonette this is one of the best. It grows in the form of a pyramid, with many flower stalks. Height, fifteen to eighteen inches. Per pkt., 10 cts.

MOON FLOWER.

A wonderful vine, which, if set out in rich ground and given support, will grow forty to fifty feet in a single season. The flowers, which are several inches in diameter, are white, and have a rich Jessamine odor. It blooms abundantly, but only at night or on cloudy days. The true Moon Flower must not be confounded with the Evening Glory, the flowers of which are much smaller and otherwise inferior. Tender annual. 10 cts. per pkt.

MORNING GLORY.

(See *Convolvulus Major*.)

MIRABILIS JALAPA.

(Marvel of Peru, or Four O'clock.)

The Four O'clock has long been a favorite, and is, when properly treated, an extremely ornamental plant. The flower is shaped like that of the Morning Glory, produced in clusters and blooms in the afternoon. If the plants are set two or three feet apart in a sunny place they will not fail to produce a very fine effect. Half-hardy perennial. Height, two feet. Mixed, 5 cts. per pkt.

TALL NASTURTIUM.

Handsome climbers for verandas and a favorite house plant for winter blooming. In shape the flowers are like those of the Dwarf Nasturtium, but are usually much larger. Having no tendrils, the vine requires a little coaxing in climbing any support other than trellis work or similar arrangement where the leaves can catch in angles. A very pretty effect may be obtained by sowing the seed in a round bed, and then heaping brush-wood loosely upon it. In a few weeks the vines will have grown up and through this, presenting the appearance of a solid mound of bloom and foliage. The seed we offer is from finely selected plants, and will produce the richest colors. When the seeds are young, they may be picked and used as a substitute for capers. Hardy annual. Height, eight to ten feet. Per pkt., 5 cts.; per oz., 10 cts.; per ¼ lb., 30 cts.; per lb., \$1.00.

DWARF NASTURTIUM.

The compact growth and superb coloring of the Dwarf Nasturtium render it peculiarly valuable for massing in beds or ribboning. Both foliage and flower are of odd form, making an effective pot plant for the house. Hardy annual. Height, one foot. Per pkt., 5 cts.; per oz., 10 cts.; per ¼ lb., 30 cts.; per lb., \$1.00.

NIGELLA.

(Love-in-a-Mist, Devil-in-a-Bush.)

An interesting plant, with very finely divided foliage and curious flowers. The seed pod is enclosed in a close, delicate net-work of leaves, which has suggested the names by which it is commonly known. Hardy annual. Height, one and a half to two feet. 5 cts. per pkt.

DISCOUNT—Purchasers sending cash for Flower Seeds may select packets to the value of \$1.25 for each dollar remitted. We pay all postage or express charges on flower seed orders.



Nasturtiums.



NEMOPHILLA.

Of close, compact habit of growth, and in shaded places a steady bloomer. The flowers are of beautiful colors, varying greatly in shades, and shown to perfection when closely massed. Hardy annual. Height, six inches. Per pkt., 5 cts.

PAEONIA.

The beautiful Chinese Peony, well known for its immense, rich flowers. It is adapted to any good soil, and should be in every garden. Hardy perennial. Height, two feet. Mixed, 10 cts. per pkt.

PETUNIA.

There is no bedding plant of easier culture than the Petunia, and few that make a gayer appearance when in full bloom. On rich soil it has a tendency to run to vine, which should be suppressed by pinching off the shoots when necessary. The shape of the flower is similar to that of the *Convolvulus*, and a paper of seed will give an immense variety of color.



Pansy.

As the seed are as fine as dust, it is advisable to sow in boxes in the house, transplanting when large enough. Hardy annual. Height, two to three feet. Fine mixed varieties, 5 cts. per pkt.

PANSY.

No description is needed of this universal favorite. It is found, as the tiny heartsease, in the humblest gardens, while the finest floriculturists in the world are constantly engaged in developing its size and coloring. If the seed is sown in September and protection given during the winter, they will bloom abundantly through the following season. Plants from seed sown in the spring should not be permitted to bloom until the cool weather. As the buds appear pick them off, and thus throw the strength of the plant into making a compact and bushy growth. It will then be able to produce large and bril-

liant flowers through the fall until the ground freezes. Do not allow faded flowers to remain on the plant. Hardy perennial. Height, six inches.

Fine Mixed.—Of excellent stock, finely colored, and of good size. Per pkt., 5 cts.

Finest English.—This mixture is from magnificent varieties, and is in every respect the equal of many of the high-priced named Pansies. Per pkt., 10 cts.

Extra Selected.—Unsurpassed for size and superb coloring. The seed is saved from selected named varieties, and lovers of the Pansy will find no strain more worthy of their care. Per pkt., 25 cts.

POPPY.

Showy plants, which flourish in almost any situation, and are splendid for large, mixed borders or shrubberies. The flowers are borne profusely and have the most brilliant coloring. The Poppy does not bear transplanting well, and should therefore be sown where it is to bloom. Hardy annual. Height, two feet. Best mixed varieties, 5 cts. per pkt.

PHLOX DRUMMONDII.

One of the standard bedding plants which have a place in almost every garden. It is absolutely unsurpassed for constant profusion of bloom and diversity of colors. For early flowering, sow the seed in boxes to transplant in the border or bed when the weather is warm, and a later sowing may be made in the open ground where they are to bloom. Hardy annuals. Height, one and a half to two feet.

Finest Mixed.—5 cts. per pkt.; 60 cts. per oz.

White.—5 cts. per pkt.

PORTULACA.

Both single and double varieties of Portulaca are exceedingly useful for edging of rock work, as the flowers are showy and the moss-like foliage very luxuriant. On sandy banks, etc., it grows to perfection, enduring dry seasons better than almost any other plant. Hardy annual. Height, six inches.

Single Mixed.—5 cts. per pkt.

Double Mixed.—10 cts. per pkt.

PYRETHRUM.

(Golden Feather.)

The golden foliage of the Pyrethrum has a remarkably pretty effect in edging, specially when contrasted with dark-leaved plants, and we recommend it strongly for carpet bedding, etc. Sow the seed indoors and transplant when wanted. Hardy perennial. Height, five inches. 5 cts. per pkt.



RICINUS.

(Castor Bean.)

A foliage plant of vigorous growth and tropical appearance, the stalk being blood-red and the leaves handsomely shaped. It is unsurpassed for mixed shrubberies or planting singly on beds and lawns, the effect being especially striking after the brilliantly colored fruit is formed. Tender annual. Height, eight to twelve feet. 5 cts. per pkt.

RHODANTHE.

An everlasting flower of great beauty. Its bright colors and elegant habit of growth make it one of the most desirable bordering plants. The flowers should be cut when intended for winter bouquets as soon as opened and dried in a dark room, hanging heads downward. Half-hardy annual. Height, two feet. Finest mixed, 5 cts. per pkt.

SALPIGLOSSIS.

Highly ornamental, autumn-blooming plants, with funnel-shaped flowers curiously veined and marked. Of easy culture, but best suited to light, sandy soil. It is undoubtedly one of the most interesting annuals, and should be much better known. Half-hardy annual. Height, eighteen inches. Mixed, 5 cts. per pkt.

SANVITALIA.

On small beds or rockeries the Sanvitalia is exceedingly useful. It is dwarf, and blooms freely during the entire season. Hardy annual. Height, six inches. Seventy-five to 90 per cent. double flowers. 5 cts. per pkt.

SENECIO.

A dwarf summer bloomer, very much admired on rockeries and useful for winter blooming in the conservatory or window box. It produces an abundance of flowers, large and beautifully tinted. Hardy annual. Height, one foot. 5 cts. per pkt.

SCABIOUS.

(Mourning Bride.)

The Scabious is entitled to a foremost place among the standard bedding plants on account of its general usefulness. The flowers are of peculiar form and diversified coloring, varying from white to rose, crimson, and purple, and are quite fragrant. They have long stems, which fit them especially for the decoration of tables, etc. Hardy annual. Height, ten to twelve inches. 5 cts. per pkt.

SCARLET RUNNER.

One of the most ornamental varieties of the bean family, of rapid growth and pro-

ducing dazzling scarlet flowers from July to October. For training on verandas and over unsightly objects, it will be found very useful, and the beans may be cooked in the same way as the Lima Bean. Hardy annual. Height, twenty to forty feet. 5 cts. per pkt.

SENSITIVE PLANT.

A remarkable plant, with finely divided foliage and flowers of pinkish white. The leaves close and droop when touched or shaken, as well as at the approach of night, a peculiarity which has given it the name of "Sensitive Plant." Tender annual. Height, eighteen inches. 5 cts. per pkt.

SALVIA.

(Scarlet Sage.)

A favorite bedding plant, which bears magnificent spikes of scarlet flowers from July to October. It blooms the first year from seed, and there is really no flower which can rival it in splendid color. Half-hardy perennial. Height, three feet. 10 cts. per pkt.

SILENE.

(Catch Fly.)

Of easy culture and adapted to almost all situations and soils. It may be used for ribbon gardening or beds, and produces fine masses of bloom. Hardy annual. Height, twelve to fifteen inches. 5 cts. per pkt.

SMILAX.

A lovely climber with delicate foliage of glossy green, very much used for decorative purposes on account of the facility with which it may be twined gracefully around columns, stair-rails, or house fixtures of any kind. In bouquets also it makes a charming contrast for the colors of the flowers, and is one of the best vines for baskets. To facilitate sprouting of the seed, soak them twenty-four hours in warm water. Half-hardy perennial. Height, eight to eighteen feet. 15 cts. per pkt.

STOCKS.

The German Ten-Weeks Stock has long been considered invaluable by gardeners, being admirably adapted for bedding, massing, edging, or ribboning. Flowering usually begins about ten weeks after sowing, and there are few sights more beautiful than a fine bed of these plants in full bloom. The duration and delicate fragrance of the flowers commend it very strongly for pot culture in the house. If desired for early use, sow the seed indoors and transplant when the ground becomes warm, forcing with weak, liquid manure. Half-hardy annual. Height, one to two feet. Mixed, 5 cts. per pkt.; White, 5 cts. per pkt.

SWEET PEAS.

The dainty form and exquisite colors of the Sweet Pea made it long ago one of the best-loved common flowers, but many new selections have been introduced in recent years, and it has become a strong competitor for fashion's favor. Enormous quantities are now forced for market by florists and sold at fancy prices before the outdoor crop is available. They may be trained on bushes or grown as climbers, in any way desired, and if properly treated are a constant mass of bloom. Plant as soon as the ground can be worked in drills five or six inches deep, cover with an inch of soil, and as the vine grows gradually add more earth until the vines are a little hilled. If the blossoms are kept



picked off they will bear until frost. The soil should be rich, and a mulch in dry weather is beneficial. In most parts of the South it is easy to bring Sweet Peas into bloom very early in spring by sowing in the autumn, and it is a pity that more are not so grown. A generous supply of litter will prevent the ground freezing too deeply. Hardy annual. Height, six feet. We have an extraordinarily fine mixture, containing sixty of the most beautiful varieties, and offer also the pick of the named varieties. Finest mixture, 5 cts. per pkt.; 10 cts. per oz.; 20 cts. per $\frac{1}{4}$ lb.; 60 cts. per lb.

Choice Named Varieties.—Per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.; \$1.00 for 2 lbs.

Pure White.

Blanche Burpee. Very perfect in form and color.

Emily Henderson. Large and clear white.

The Bride. Similar to Blanche Burpee, but with shorter vines.

Light Pink.

Blushing Beauty. Hooded flowers, very delicate rose color.

Duchess of York. White suffused with pale pink.

Katherine Tracy. One of the most beautiful pinks, very soft in tint.

Lovely. Deep pink at the base of standard and wings, shaded to shell-pink at edges.

Prima Donna. An unusually large and well-shaded pink, very brilliant.

Mrs. Sankey. Fine white, opening with a faint bluish tinge.

Dark Pink.

Apple Blossom. Bright pink blended with white, the wings very delicate in tint.

Her Majesty. Hooded flowers, especially large and well shaped.

Prince of Wales. Very deep rose.

Royal Rose. Of extraordinary size and a beautiful shade of deep rosy pink.

Red.

Brilliant. Very bright scarlet.

Firefly. Deep scarlet.

Mrs. Dugdale. Extra large; pale carmine with primrose markings.

Salopian. The largest and most brilliant of all the reds.

Lavender.

Butterfly. White with lavender markings.

Countess of Radnor. A beautiful flower, ranging from pale mauve to lavender.

Lottie Eckford. White suffused with lavender.

Blue.

Black Knight. Fine, deep shade.

Captain of the Blues. Pale blue and mauve.

Navy Blue. Very distinct, and the only bright blue.

Variegated.

America. White with blood-red stripes. Very good.

Aurora. White with flakes of orange-salmon.

Juanita. White ground with lavender stripes.

Lottie Hutchings. Cream color with markings of delicate pink.

Mrs. Jos. Chamberlain. White with stripes of bright rose.

Senator. White, striped with brown and chocolate.

DWARF CUPID SWEET PEAS.

These grow only six or seven inches high, but the flowers are quite as large and handsome as those of the tall variety, and are set in wonderful profusion. They are very effective in the garden, and are recommended for indoor cultivation. Mixed varieties, per pkt., 5 cts.; per oz., 10 cts.; per $\frac{1}{4}$ lb., 20 cts.; per lb., 60 cts.

**SWEET WILLIAM.**

An ever-popular favorite, producing the richest effects in beds and mixed flower borders. The new improved varieties are much superior to old-fashioned sorts, being very large and handsomely tinted. Hardy perennial. Height, one and a half feet. Auricula-flowered. 5 cts. per pkt.

THUNBERGIA.

A slender, rapid-growing vine, which is unsurpassed for vases or for trailing over rock-work. The flowers are of singular form, but very pretty, and borne in the greatest profusion all the season. Select a rich, well-drained soil, with good, sunny exposure. Half-hardy annual. Mixed colors, 5 cts. per pkt.

TROPOEOLUM PEREGRINUM.

(Canary Bird Vine.)

The flowers of this easily cultivated climber have a fanciful resemblance to the form of a bird, and being yellow, have suggested the name of "Canary Bird Vine." Independently, however, of this peculiarity, it is highly admired and a useful vine for any purpose. Half-hardy annual. Height, ten feet. 5 cts. per pkt.

VERBENA.

As a bedding plant, the Verbena is universally regarded as invaluable. Although perennial, they bloom from seed the first year, flowering in August if sown indoors in May. A better way is to sow the seed in boxes or hot-beds early in March and transplant when all danger of frost is past. Half-hardy perennial. Height, five inches.

Fine Mixed.—An excellent mixture of fine stocks, but much inferior to our other grade. Per pkt., 5 cts.

Finest Hybrid.—This seed is saved from splendid named varieties, and is absolutely unsurpassed for diversified brilliancy of color. Per pkt., 15 cts.

THE VINCA.

The Vinca is a perennial, and must be sown early to obtain flowers the first season. It blooms freely until frost, and may then be potted and brought into the house, where it will continue flowering all the winter. Those who have sunny situations where other flowers suffer in midsummer will find the Vinca almost sun-proof if a reasonable amount of water is given. Tender perennial. Height, one foot. Mixed, 10 cts. per pkt.

VIRGINIAN STOCKS.

Extremely pretty little plants, flowering profusely and excellent for small beds or as an edging. They flourish in any soil, and should be more generally cultivated. Hardy annual. Height, three to six inches. Mixed white and rose, 5 cts. per pkt.

VIOLET.

No part of the garden is more charming than the Sweet Violet bed, most generous with its wealth of fragrance and beauty when the garden is at its poorest. A few warm days during the winter are enough in this climate to throw it into profuse bloom, and it is in perfection very early in the spring. It bears more or less through the



year, but is apt to suffer during the summer unless in a shady situation and on rich, deep soil. During severe weather it is well to cover the plants with straw and manure. "The Czar" which we offer is one of the finest varieties, being a beautiful deep blue of large size. Hardy perennial. Height, six inches. 15 cts. per pkt.

WALLFLOWER.

The large spikes of the Wallflower are among our earliest spring flowers, and their delightful odor has made them a favorite with everyone. The colors have been wonderfully improved in recent years, and splendid effects may be gained by massing them. The plant will endure considerable cold, so that in this latitude no protection is needed during the winter, and their indifference to heat and drought adds to their value in the South. Hardy annual. Height, two feet. Finest mixed German, 5 cts. per pkt.

ZINNIA.

In perfection of form and coloring the flowers of the double Zinnia rival the Dahlia, while it has a much longer blooming season. By sowing in the house and transplanting when the ground becomes warm, they may be brought into flower very early, continuing in full bloom until killed by frost. It is of branching habit, and grows, by the end of the season, to quite a large bush, every stem with a flower. Half-hardy annual. Height, two to three feet. Finest mixed double, 5 cts. per pkt.

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